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CHOPSTICKS NY®

JAN 2015

#93

FREE

HOME COOKING ISSUE

WITH 12 COMFORT
FOOD RECIPES

Dive Into
Winter
Gourmet



新恭
春賀



SPECIAL REPORT

Fuji-san (Mt. Fuji)
Motif Items

www.chopsticksny.com

NEWLY OPENED

HAKATA

Hot Pot



Matsunabe is a hot pot originating in Hakata (Fukuoka) which uses the small intestine of a cow as its main ingredients. Today, it is cherished all across Japan for being a hearty and economical meal that also makes a great companion for sake. The soup is loaded with collagen and the savory flavor of matsu spreads across your palate with every chewy bite.



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For more info



FEATURES

09 *Let's Cook At Home with Japanese Ingredients*

The New Year is a good time to start something new. Why not add new seasonings and ingredients to your pantry and broaden your cooking repertoire. Here we introduce 12 recipes using Japanese seasonings and ingredients, from authentic Japanese dishes to Asian and Western style dishes with Japanese twists.

- 21 Grocery Guide
- 24 Test Kitchen: Tonkatsu Pizza
- 28 Sake & Shochu Cocktail Recipes

30 **Dive into Winter Gourmet**

To help you plan your New Year's festivities, Chopsticks NY brings you information on great dishes, limited offers and water deliveries from local restaurants.

- 36 Japanese Restaurant Guide
- 40 Asian Restaurant Guide



Cover
Photo: Pexels
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The theme for the cover of this month's issue is "Japanese New Year". January 30th, 1st is lucky for the New Year and the "lucky" age of year 2015 is being displayed.

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SPECIAL FEATURE 02 Start 2015 Beautifully with Fuji-san Items

Fuji-san, known outside Japan as Mt. Fuji or Fujiyama, is the highest mountain in Japan. Japanese people view Fuji-san as sacred and have worshipped this beautiful, cone-shaped mountain for centuries. Here we introduce items that are designed after this sacred mountain to start your New Year beautifully.

WHAT'S NEW

06 BEAUTY

Beauty

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Beauty

Garden, Aa Oasis of Greenery in the West Village

Japanese Picture Book Series Adored by All Ages

Ultimate Unseen Source Directly From Japan

Office Watch Times Square Flagship Store Opening

TRAVEL

26 Off the Beaten Path Bypassing Kansai and San-in

The Toyouke region in northern Hyogo bypasses commercially driving Kansai and the quiet get away of San-in. It is relatively unknown by foreign tourists although it is a popular spot for Japanese.



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Publisher: TONY TWNY LLC
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New York, NY 10017
Tel: 212-401-0610
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LIFESTYLE

- 45 Sake Story: The KUBAMOTO
- 48 Kawaii in NY
- 49 Shop Diaries
- 50 Product Review
- 54 Fashion: Craft
- 56 School Guide
- 58 Beauty Interview
- 59 Beauty Guide

- 51 Health Guide
- 52 Japanese Groceries
- 53 Exhibition
- 54 Performance
- 55 Event
- 56 Lecture/Talk/Film/Festival
- 58 Happenings

EVENT ENTERTAINMENT LEISURE

Powered by The No.1 Japanese
Newspaper in NY, NY Japan

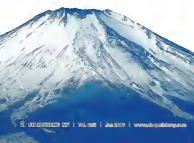


Start 2015 Beautifully with Fuji-san Items

Fuji-san, known outside Japan as Mt. Fuji or Fujiyama, is the highest mountain in Japan. It is a stratovolcano (a volcano composed of many layers) that stands 12,389 feet above sea level. Japanese people, whose spiritual culture is deeply rooted in nature, view Fuji-san as sacred and have worshipped this beautiful, cone-shaped mountain for centuries. In Japanese culture, it's said that what you see in your *katsuyume*, the first dream of the year, tells your fortune for the year, and the dream that brings you the most luck is one featuring Mt. Fuji.

Since it is a volcano, Fuji-san has a crater on its summit, with its top perpetually covered in snow. This elegant view has inspired many artists both inside and outside the country. Renowned *ukiyo-e* (woodblock print) artists, Hokusai Katsushika (well known for his series *Thirty-six Views of Mount Fuji*) and Hiroshige Utagawa (famous for *The Fifty-three Stations of the Tokaido*) often used Fuji-san as a motif.

Fuji-san was named a UNESCO World Heritage Site in 2013, and since then Japan has experienced a Fuji-san boom, attracting more and more visitors and releasing more Fuji-san-inspired items. Although it's not easy for those of us living in the U.S. to visit Fuji-san, we can enjoy Fuji-san-related goods. Here, *Chopsticks NY* introduces some Fuji-san products available in America.



Umbrella

This cleverly designed Fuji-san umbrella will lighten your mood, even on a rainy gloomy day. Small triangles representing Fuji-san are geometrically arranged to create a large Fuji-san when the umbrella is opened. The red, round ring attached to the handle symbolizes the Sun.

JapanTrendShop
www.japantrendshop.com



Bear Glass

You can create your own Fuji-san while enjoying beer. The tapered shape of the glass echoes the elegant slope of Fuji-san, and it is carefully designed to create the perfect amount of foam. The result is a beautiful view of foam. The result is a beautiful view of foam. The result is a beautiful view of foam. The glass holds 9.5 ounces of beer.

JapanTrendShop

Edo Kiriko Glassware



These *avici* (Japanese cut glass) glasses have a Fuji-san pattern replicating Hokusai's *Red Fuji* (among Fuji-san with a red hue is considered a good omen). The glassware is engraved by hand, and the cuts create a shimmering effect, making them perfect for drinking *absolu* or celebratory occasions. The glasses come in two colors, red and light blue.

JAPANESEWARE
www.japanese-ware.com



Fuji on the Rock Ice Maker

Enjoy your own miniature Fuji-san in a glass! This mold creates a Fuji-san-shaped, clear ice cube with opaque, snow-like frothy air bubbles on top. Just fill the mold with water and freeze for 6 to 10 hours. And you'll have a Fuji-san ice cube.

JapanToolShop.com

Grater



Uniquely designed, this portable grater is not only practical but also cute. You can grate ginger or garlic on the side-mounted mount-on-top, and the final product naturally falls to the foot of the mountain. With its beautiful sky-blue color, it opens up your taste as well!

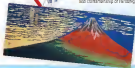
Uncommon Goods
www.uncommongoods.com



Tenugui

The *tenugui*, a traditional Japanese towel, is a perfect accessory for *Fujians* and allows you to keep the mountain close to you at all times. *Washio New York, Inc.*, an online *tenugui* shop carries several designs featuring *Fuji-san* images by Hiroshige and Hokusai. Instead of using machine-based, modern printing techniques that generally replicate patterns on fabric, these *tenuguis* are made with the traditional chiyogami dyeing method. With its unique marbled and overlapping edges of color, each *tenugui* is itself another work of art that reflects the ingenuity and craftsmanship of Hiroshige and Hokusai.

Washio New York, Inc.
www.washionewyork.com



DIY Fuji-san Onigiri

1. Cut a piece of nori into a 3" x 5" rectangle and make the edges wavy or jagged on the shorter sides. (If you make a natural wavy edge, the final product will have a cute look, while a sharp jagged edge will create a more realistic effect.)



2. Make a triangular onigiri rice ball. The length at each side of the triangle should match the narrow width of the nori.



3. Place the onigiri at the middle of the nori as indicated in the picture.

4. Wrap the onigiri with the nori. Voila! *Fujisan!*



*You can use any paper instead of nori.



Furoshiki

Japanese traditional wrapping cloth. Furoshiki comes in various sizes and materials. This 100% cotton furoshiki's design is a typical wave off-up-see with clouds and waves in a modern style. You can use it in a conventional way as well as bring it as the wall.

Wako USA, Inc.
www.wakoushopping.com



Handkerchief

Fujisan on this handkerchief has a cute look. Graphically designed Fujisan motifs appear nicely on this practical yet fun to watch the "lowers" mountains.

Kinkoragi Bookstore
www.kinkoragi.com/jp



Fuji-san Stamp



Since Fujisan is viewed as a good-luck charm in Japan, why not use this auspicious motif on a New Year's card? This Fujisan-patterned stamp helps you create your own continuously. You can even print, draw and write on the stamped design.

Kinkoragi Bookstore

Notebook

Cleverly designed in Japanese kamon (family crest) style by marumon honey, this notebook represents the essence of Japanese traditions in graphics, color, script and Japanese.

Kinkoragi Bookstore



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CHOPSTICKS NY



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BEAUTY

Garden: An Oasis of Greenery in the West Village

fashionable areas of Hellgate and Gore

However, Suzuki insists that despite the similar caché of the West Village, Garden is designed to be a casual place where customers can feel free to just drop in. He himself holds a barber license so is equipped to provide men's cuts, though in Japan he also had a large female clientele so is well-versed in women's haircuts and dyeing as well. Styles go back and forth between Japan and the U.S., so Suzuki considers one of Garden's strengths is its ability to stay aware of recent Japanese trends while tracking New York trends by being part of the Manhattan salon scene.

The relaxing décor makes it the perfect place to escape the hustle and bustle of the city while treating your hair. Cuts and other services in Garden are reasonably priced, and you can enjoy discounts by becoming a regular and accumulating points on the Garden-issued stamp card.

The Tokyo-based hair salon, Garden, made its debut in the West Village in December. Spearheaded by a team of six, Garden strives to introduce its revolutionary shampoo and cutting skills as well as Japanese-style hospitality to its New York customers. According to Manager, Kenkichi Suzuki, who served as one of the four employees dispatched from Japan, Garden operates seven locations in Tokyo, including in the



The minimalist interior is adorned with green space surrounded by moss and plants and a relaxing character covered with leaves made by artist Satoshi Gounami of (Satoshi Gounami) design the interior.



Garden manager Kenkichi Suzuki is an architect of this salon, serving as a bridge between Japan and the U.S. to introduce new trends to their service.

Garden New York 325 W. 11th St., Box 1 (between 5th and 6th Ave.) New York, NY 10014 | Tel. 212-447-1002 | www.garden-nyc.com

BOOK

Japanese Picture Book Series Adored by All Ages

appeal to non-Japanese children

The first book of the series, released December 1, is Kozue Takahashi's *Kuma-Kuma Chan, The Little Bear*. It features the adventures of Kuma-Kuma Chan (whose name loosely translates to "cute little bear") during the day from everyday chores to seasonal activities. Originally written for children ages 3 to 5, Takahashi's adorable illustrations will surely capture kids' hearts, but they appeal to people of all ages, parents and collectors of illustrated books.

The series continues with titles like *Dorothy and Sarah The Abandoned Cake Contest* by Midori Besho. Don't Let the Little Fox by Harukichi Nishi and illustrations by Genjiro Mito, and *Phikien the Wolf and His Dinosaur Friends* by Yasuko Kimura.

Japan-born manga, anime and "kawaii" characters are household names in the U.S. today, but there are not as many picture books made in Japan available in English. Independent publisher Mazon, Inc. has just launched an English-translated Japanese picture book series targeting U.S. audiences. From Japanese folklore to contemporary stories with cute illustrations, they include a variety of content to

Kuma-Kuma Chan, The Little Bear has 32 pages with 20 beautiful illustrations. It is available in paperback for \$14.95 or \$19.95.

www.mazon.com/japanese-picture-books-the-little-bear/





FOOD

Ultimate
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Japan

Commonly known as the fifth taste profile, the concept of umami is now spreading throughout the world. Non-Japanese chefs are getting to understand this concept that originated in Japan, but it has been deeply embedded in the food culture of its home country for centuries.

There are several key ingredients for obtaining umami in Japan, such as kani-sao-bushi (bonito flakes), niboshi (dried bonito), dried shiitake mushrooms, and kombu kelp. K-Seaweed Co., Ltd., the U.S. branch of the long-standing seaweed specialty manufacturer and distributor Konoshirushi Kasei Co., Ltd., has just launched its online store in the U.S. English-speaking customers can not only buy their carefully selected products, but can also get familiarized with their umami-rich and nutritious ingredients.

Loaded with vitamins, fiber and minerals and almost zero calories, seaweed is a true gift from nature. There are many types of seaweed products enjoyed in Japan, but K-Seaweed carefully selects products for its U.S. customers, introducing wakame (soft, leafy seaweed), kombu (kelp: thicker than wakame), and hijiki (seaweed with rosette-like thin leaves), which are common in Japan and also easy to cook for those who are new to these ingredients.

Dashi broth made from kombu can instantly add umami to your cooking. It might be intimidating to use seaweed for the first time, but you can find a variety of recipes on K-Seaweed's website, from miso soup to sumo-style dishes to salads. They are also holding workshops which introduce how to make dashi broth from seaweed. Check online for the next workshop schedule.

To celebrate the launch of their English online shop, K-Seaweed is offering a free seaweed product (either Kula Wakame from Sanjika, Long Hijihi from Nagasaki, or Kombu Kelp from Hokkaido) to the first 10 customers who place an online order.



In addition to this online shop, K-Seaweed products are available at Asian grocery stores. Two products are also sold at restaurants in New York.



K-Seaweed's website is not only a shopping site, but also provides information regarding the health benefits of seaweed products and cooking ideas.

K-Seaweed Co., Ltd. www.kseaweed.com
Distributed by JFC International www.jfc.com

SHOP

Citizen Watch
Times Square
Flagship Store
Opening

On November 18, the leading watch manufacturer, Citizen Watch Co., Ltd. opened its first flagship store in the U.S. market in Times Square. The approximately 120-square-meter (1290 square feet) floor space offers an interactive communication with consumers via digital displays and tablets.

Times Square is a location where people from all over the world gather for sightseeing, business and shopping, and it truly is a place from which trends and culture originate. The store here features a wide variety of items and new models equipped with Citizen's proprietary light-driven technology Eco-Drive, including the flagship model, Eco-Drive SATELLITE WAVE P100.

In 2014, Citizen announced its global brand statement of "BETTER STARTS NOW." This expresses the belief that regardless of the situation, there is always the opportunity to make things better if you take action thinking that this is the start. At the shop's opening, Koshio Takara, President and CEO of Citizen Watch Co., Ltd., commented, "We are thrilled to have been able to open a store at this amazing location which is said to be the crossroads of the world. I also feel that it was fateful for us as a watch company to be in a place that fortuitously includes the word 'time.' We visit store, I hope that people from North America and all over the world can encounter our brand and experience our company's watches for themselves."

This Times Square shop, an addition to Citizen's other 100-plus international locations, plays the important role of delivering the company's worldview to not only the North American market, but to the whole world.



The Citizen brand worldview is conveyed via products, store presentation and the design store design, which is thoroughly reflective of Japanese culture throughout.



Eco-Drive SATELLITE WAVE P100 Citizen flagship model (a 2014 latest) the world's latest satellite digital compass opens and watches (steering) design with space hand movements to display the precise time and position in the world.

Citizen Watch Times Square
100 Broadway St., 3rd Fl. 10th Fl. New York, NY 10038 | www.citizenwatch.com

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www.sunrisemart-ny.com

Let's Cook At Home with Japanese Ingredients

The New Year is a good time to start something new. Why not add new seasonings and ingredients to your pantry and broaden your cooking repertoire. Here we introduce 12 recipes using Japanese seasonings and ingredients, from authentic Japanese dishes to Asian and Western style dishes with Japanese twists.



Dipping Whole Grain Udon Noodles with Spicy Mushroom Sauce



Ingredients (Serves 2)

- 2 Whole Grain Udon noodles

Dipping sauce:

- 1/4 Japanese "miso" soybean or lentil, chop diagonally
- 1/4 piece shiitake (deep fried tofu), minced
- 1/4 tsp (1/8) ginseng (ginger, garlic, shiitake, shiitake, etc.)
- 2 tsp vegetable oil
- 1/4 cup water or kambo dashi broth
- 2 tsp sake
- 2 tsp mirin
- 2 tsp soy sauce
- 1/4 tsp red chili oil
- 1/4 tsp soy
- 1/2 tsp kani-kani or kani-kani or can dashi

*Reduce miso to 1/4 tsp if using in bowl

Condiments:

- 2 tsp chopped scallion
- 1/4 tsp grated ginger
- Dash of aburahi or 1 tsp togarashi (red pepper)

Directions:

- Heat vegetable oil in a sauce pan and sauté scallion
- Once it's done add shiitake and keep stirring
- Add water (or dashi broth), sake, mirin, soy sauce, red chili oil and sugar and bring to a boil
- Add mushrooms and simmer up
- Reduce heat and add it to the sauce for thickening
- Cook Whole Grain Udon noodles and drain water
- Serve sides and dipping sauce with condiments (garden ginger and togarashi) on the side



Mix at least three different kinds of mushrooms for complex flavor and texture. Be careful not to overcook mushrooms which would spoil the fresh texture. You can substitute chicken for shiitake.

TWT Whole Grain Udon

Just Water Flax. Whole Grain Udon noodles have a much more refined texture while maintaining all the great benefits of whole grain; higher content of vitamins, minerals, essential acids and fiber. These Udon Sensitive style udon noodles are not just good for your health but also for your taste and the food itself.

www.wholegrainudon.com



Egg Fried Rice



Ingredients:

- (Serves 3)

- 1/4 cup steamed rice
- 1/4 cup green onion stalks
- 2 eggs
- 1 tsp Ajinomoto HONDASHI®
- 2 tsp white pepper
- 2 tsp soybean oil
- 1 tsp sesame oil

Directions:

- Chop green onion into small pieces
- Beat eggs lightly in a bowl
- Heat sesame oil in a pan over medium heat. Before it starts to smoke, pour eggs into the pan over an area with an egg. Stir eggs quickly with a wooden spatula
- Add cold steamed rice. Make sure there are no lumps
- Sprinkle HONDASHI® and pepper
- Pour in soybean oil from the edge of the pan and stir well



Ajinomoto HONDASHI® is usually used for making soup stock and broth but it's more versatile in usage. You can also use it for making fried rice and vegetable stir fry. Since this unusual seasoning also contains salt, you can reduce your usage of sodium. Try HONDASHI® as a seasoning to broaden your cooking experience.

HONDASHI®

HONDASHI® is Ajinomoto's highest quality, "dashimaki" or "dash" (broth). HONDASHI® is made from the highest quality dashimaki combined with other seasonings. HONDASHI® has a milder taste than dashimaki (about 1/4 tsp) so it's easier to use. It's also a good way to reduce sodium. By adding a dash of HONDASHI® you'll make an enormous difference.

www.bonkai.com



Gomoku Gohan (Japanese Pilaf)



Ingredients (Serves 4)

- 2 cups rice (washed and drained)
- 1/2 piece shiitake (tofu)
- 1/4 piece bamboo shoot
- 1/4 carrot
- 2 shiitake mushrooms
- 1 piece shiitake (deep fried tofu)
- 1/4 cup Kikkoman Non Soybean Oil
- Water to dilute

Directions:

- Cut shiitake into bite size pieces
- Shred bamboo shoot and shiitake mushrooms. Shred carrot and cut shiitake in half and then shred
- Put rice and Kikkoman Non Soybean Oil in a rice cooker, and fill with water until it reaches up to 3 cups on the inner scale of the pot. If you use a regular pot or pan, first mix Kikkoman Non Soybean Oil and water measured 1:2 times the volume of the rice. Put rice in the pot or pan and then add Non Soybean Oil water mixture.
- Add toppings from Step 2 to the rice cooker (pot or pan), mix and heat for 10 min.

*If you use a rice cooker, you can cook the rice in a rice cooker. If you use a regular pot or pan, first mix Kikkoman Non Soybean Oil and water measured 1:2 times the volume of the rice. Put rice in the pot or pan and then add Non Soybean Oil water mixture.

- Once the rice is cooked, mix well and serve



This dish captures freshness, health, and taste. Gomoku Gohan (Japanese Pilaf) has an earthy and hearty taste to the pilaf. Use vegetable oil to make the pilaf. Use vegetable oil to make the pilaf. Use vegetable oil to make the pilaf.

Kikkoman Non Soybean Oil

Kikkoman Non Soybean Oil is a multi-purpose oil. It's used for cooking, frying, and baking. It's also a good way to reduce sodium. By adding a dash of Kikkoman Non Soybean Oil you'll make an enormous difference.

www.kikkoman.com



Mizutaki "Chicken" Hot Pot



Ingredients (Serves 4)

- 1 chicken thigh
- 1½ head napa cabbage
- 1 stalk Japanese "egg" noodle
- 1 package shimeji mushrooms
- 1 package enoki mushrooms
- 4 shiitake mushrooms
- 1 sheet dried kumata
- Miso: AJI-POKO (ponzu to taste)

Directions

1. Cut chicken into bite-size pieces.
2. Cut napa cabbage, nap surface and shiitake mushrooms into bite-size pieces.
3. Remove the roots of shimeji and enoki and divide them into bite-size chunks.
4. Add cold water and kumata into a medium pot and heat.
5. Just before boiling, remove kumata.
6. Add vegetables into pot, starting from the vegetable that requires longer cooking time.
7. Add chicken.
8. Once ingredients are done, serve your favorite ingredients into your own bowl and add ponzu.



You can use tofu or cod instead of a chicken thigh, which are all great with Miso: AJI-POKO. Traditionally enjoyed as "tsubu" in Japan, tsubu hot pot is nutritious and low in calories.

Miso: AJI-POKO

Miso: AJI-POKO is a blend of soybeans, fermented Japanese condiment made with soy sauce, vinegar and other paste. With a refreshing taste and low in calories it is a healthful item that accompany a variety of dishes such as rice, hot pot, grilled fish, steak, gyūza, etc.

www.ajinomoto.com



Tempura



Ingredients (Serves 4)

- 4 shrimp with shells □ 4 kani (small whitefish)
- 3 eggplants □ 2 shishito peppers □ 1 lotus root
- Vegetable oil to fry (tempura batter)
- 1 cup Kikkoman Tempura Sauce Mix
- 2½ cup cold water (dipping sauce)
- 1½ cup Kikkoman Hot Tempura □ 1 cup water

Directions

1. Wash and shell shrimp, leaving tails. Make 2 or 3 slits on the belly side to remove water from inside the shrimp.
2. Cut kani from belly side and open it.
3. Wash eggplants lengthwise and make 1/5 inch thick sticks leaving the stem.
4. Cut shishito peppers 1/5 inch thick.
5. Mix Kikkoman Tempura Sauce Mix and cold water to make a batter.
6. Mix Kikkoman Hot Tempura and water, bring it to a boil and remove from heat.
7. Coat ingredients with batter and fry in high heat oil.
8. Serve tempura with warm dipping sauce on the side.



Drizzle Kikkoman Hot Tempura water at 1 to 2 ml for a flavorful dipping sauce. You can serve it with grilled steaks, sushi or sashimi, or even a variety of dishes with red pepper if you like.

Kikkoman Tempura Sauce Mix

Kikkoman Tempura Sauce Mix is the secret to better batter. Not just for tempura, this outstanding preparation flows between vegetables and makes it easy to fry. It's easy to use too. Just add an equal amount to create a rich, smooth batter that gives cooked vegetables and poultry a delicious, crispy coating.

www.kikkoman.com



Thai Style Salad with Pan-Fried Gyoza Dumplings



Ingredients

- Serves 4
- 12 pieces Ajinomoto House-gyoza dumplings
- Your favorite mixed vegetable salad
- 1½ package enoki mushrooms
- 1 cucumber □ 1 tomato □ 2 tsp ginger

For dressing

- 2 tsp nam pla (fish sauce)
- 1 lime □ 1 1/2 tsp sesame oil
- Sugar to taste

Directions

1. Place gyoza dumplings in a non-stick pan. Add 2 oz water (no oil needed).
2. Cover with lid and cook to approximately 5 minutes.
3. Remove lid and cook until bottom is golden brown.
4. Slice cucumber and grate ginger. Cut tomato into 1/2-inch cubes and cut the stems off of enoki mushrooms and roughly break into pieces.
5. Mix one part prepared lime juice, sesame oil and sugar well to make dressing.
6. Toss all the vegetables together and arrange gyoza dumplings on top. Pour dressing and serve.



When cooking gyoza dumplings, crispier is better. The salty flavor of the brown gyoza skin and its crunchy texture add kick to the salad. Adjust the amount of lime juice and sesame oil to your taste.

Ajinomoto House-Gyoza Dumplings

Ajinomoto House-Gyoza allows you to cook gyoza and enjoy gyoza dumplings without frying. The simple preparation makes gyoza to cook at home. It can be a perfect appetizer, ideal for lunch, and even good for dinner parties. The recipe mixes in five flavors: Fish and Chicken, Seared Beef, Chicken, and Vegetable.

www.ajinomoto.com



Tomato and Onion Salad



(Ingredients) (Serves 4)

- 1 onion
- 4 tomatoes
- Parsley leaves to garnish
- Kikkoman Ponzu or Kikkoman Ume Ponzu to serve

(Directions)

1. Slice onion and soak in water to remove bitterness.
2. Make a shallow crosscut on the bottom of tomatoes and blanch them.
3. Peel the skin off of the tomatoes and make a deep crosscut on top.
4. Mince parsley leaves.
5. Serve each tomato on a plate, top with onion and sprinkle parsley.
6. Pour a splash Kikkoman Ponzu on as you like.

Fettuccine Shirataki with Creamy Pumpkin Sauce



(Ingredients)

- (Serves 2)
- 1 package House Foods Tofu Shirataki Fettuccine Sauce
- 1/2 cup pumpkin purée
- 2 tsp garlic, minced
- 2 tsp heavy cream
- 1/2 cup shredded parmesan cheese
- 1 tsp parsley, finely chopped
- Salt and pepper to season

(Directions)

1. Prepare Tofu Shirataki noodles according to package directions.
2. Sauté garlic in a pan over medium heat for 1 minute.
3. Add Tofu Shirataki sauce, pumpkin, heavy cream and parmesan cheese.
4. Mix well and add salt and pepper.
5. Top with parsley.

Oyster Stewder Japanese Style



(Ingredients)

- (Serves 4)
- 380 g (10 oz) oyster flesh □ 1/2 onion □ 5 carrot
- 2 potatoes □ 1 onion □ 2 tbsp butter
- 2 cups milk □ Salt and pepper to season

(Mix A)

- 1 tbsp House Kappo Shirataki
- 2 tbsp cold water

(Mix B)

- 2 tbsp House Kappo Shirataki
- 2 cups cold water

(Directions)

1. Place oyster flesh in a colander and wash with salt water. Then wash with cold water and drain.
2. Cut onion, carrot and potato in half-inch cubes.
3. Put oysters in a soupbone and pour Mix A. Cover with left and steam at medium heat for 2 minutes. Take out the oysters and set them aside.
4. Melt butter in another pan and sauté onion and carrot. Add Mix B and cook 5 minutes.
5. Add potatoes and simmer.
6. Put oysters into the simmered vegetables and add milk and season.
7. Bring it to a boil and season with salt and pepper.



You can be creative about serving styles. You can eat tomatoes in small pieces, toss with onion and dress with ponzu, for example. The ponzu has so oil content, so it is a healthy substitute for dressings. If you want more full-bodied flavor, you are free to add oil. Some of us make it a Chinese style salad while others add a Mediterranean flavor. The vibrant flavor of Kikkoman Ponzu accents your appetite.



Tofu Shirataki for your new year's diet! Ready in just 10 minutes, enjoy your favorite diet-friendly pasta soup in this recipe for Creamy Pumpkin Fettuccine. You'll love the rich and bold flavors in this salad.



Cook once, steam twice and the result will be best ever. Using high heat may ruin the beautiful flavors of shirataki and milk. You may use soy milk instead of milk.

Kikkoman Ponzu (10) **Kikkoman Ume Ponzu (10)**

This citrus-scented soy sauce and dressing has been popular in Japan for years. Ponzu is used right from the bottle as a dipping sauce to an ingredient and variety of delicious recipes. Whisked together with a small amount of oil it becomes a flavorful dressing for Refreshing Cold Noodle Salad. Or try using it to flavor ramen such as Hot & Sour Noodle Soup or ramen such as Sausage with Ponzu.

www.kikkoman.com



Tofu Shirataki

House Foods Tofu Shirataki is made by blending the skin of kani, an Asian yam and yam. Not only gluten free, but a low in calories and carbs. It's called yam because it's very similar to a giant potato alternative. Available in various shapes including spaghetti, fettuccine and angel hair. Tofu Shirataki works perfectly in a pasta dish, as a fry stand and soup. Visit housefoods.com to a recipe and try one!



No-kappo Shirataki

Shirataki is made from soy bean sprouts and shirataki (that's how it's made). Kappo Shirataki has a heavy sauce. Good and strong aroma, which some find healthy. It's also called a "kappo" because it's made from a variety of herbs to add a flavor of traditional Japanese cuisine.

www.kikkoman.com



Shirataki Peperoncino



Ingredients

- (Serves 2)
 1 package (8.8 OZ) SHIRATAKI Shirataki
 2-4 cloves garlic
 2-4 strips of bacon
 2-3 whole dried red pepper
 2 tsp olive oil
 Salt and pepper to taste

Directions

1. Wash SHIRATAKI Shirataki with cold water
2. Cook the shirataki in boiling water for 2-3 minutes. Remove from heat and drain in a colander
3. Slice garlic and red pepper - Jalapeno bacon
4. Heat olive oil in a pan and cook garlic and red pepper at medium heat
5. Add bacon and continue cooking for about 2 minutes
6. Add shirataki; season with salt and pepper, and cook for about 2 minutes

Tofu Shirataki Spinach Sausage Soup



Ingredients

- (Serves 6)
 1 (8 oz) package House Tofu Shirataki Fettuccine shape
 6 oz sweet Italian turkey sausage
 1 cup finely chopped onions
 1 tsp chopped garlic
 8 cups low sodium chicken broth
 1 (8 package) frozen chopped spinach
 1/2 tsp dried oregano or 2 tsp fresh oregano

Directions

1. Prepare noodles according to package directions. Cut into 2 to 4-inch pieces.
2. Remove the skin from the Italian sausage and slice in 1/2-inch thick.
3. In 6-quart soupstock, brown sliced sausage. Add onions and garlic; cook over medium heat 5 minutes.
4. Stir in chicken broth, bring to a simmer. Cook 5 minutes.
5. Stir in frozen spinach and oregano, return to simmer.
6. Add noodles. Cook 5 minutes.

STIR-FRIED SHRIMP WITH BROCCOLI



Ingredients (Serves 4-6)

- 1 stalk broccoli 1 scallion, minced 2-3 oz ginger, minced 1/2 cup hot water 1/2 dash of salt 1/4 dash of soy 1/2 tsp vegetable oil 1/2 tsp salt and pepper to taste

(Mix A)

- 1 tsp sake 1 tsp kani-kani (or Japanese starch)

(Mix B)

- 2 tsp Kikkoman Soybean Sauce 1/2 tsp Red Label 1/2 tsp water 1/2 tsp sugar 1 tsp soy sauce oil 1 tsp kani-kani (or Japanese starch)

Directions

1. Shell and devein shrimp, coat with Mix A.
2. Heat 2 tablespoons of oil in a frying pan and stir-fry broccoli with a dash of salt and hot water. Once it is done, set aside.
3. Heat 3 tablespoons of oil, stir-fry ginger and scallion until they release an aroma.
4. Add shrimp, sprinkle sake over it and stir-fry until shrimp turns red.
5. Add broccoli and pour Mix B over it. Season with salt and pepper as you like.



SHIRATAKI Shirataki is extremely low in calories. It can be a healthy substitute for pasta dishes, such as Carbonara, Penne and Avocado styles.

SHIRATAKI Shirataki

SHIRATAKI Shirataki is a shrimp thin noodle with no gluten and with a lot of fiber. Extremely low moisture, shirataki is a popular ingredient often used in a healthy diet in Japan. You can make traditional Japanese dishes with SHIRATAKI Shirataki and you can substitute it for any pasta dish.

www.house.jp



Start your new year off right with Tofu Shirataki, your favorite dish. It's a healthy and delicious way to enjoy the best of both worlds. Perfect for your new year's resolution.

Tofu Shirataki

Tofu Shirataki is made by blending the best of both worlds. Tofu Shirataki is made by blending the best of both worlds. Tofu Shirataki is made by blending the best of both worlds. Tofu Shirataki is made by blending the best of both worlds.



In order to enjoy shrimp shrimp and crisp broccoli textures, stir-fry them at high heat quickly.

Shrimp Sauce Red Label

Over the past few decades, the use of shrimp sauce in Asian cuisine has increased. This is due to the fact that shrimp sauce is a healthy and delicious way to enjoy the best of both worlds. Shrimp sauce is made by blending the best of both worlds. Shrimp sauce is made by blending the best of both worlds.

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Musubi Shirataki



Shirataki

Konnyaku formed into thin strings are called Shirataki, and they are perfect as a noodle substitute.



Ganko Oyajii



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Sold at Japanese
grocery stores

UDON NOODLES GET A HEALTHY MAKEOVER



Starchy, chewy, yummy udon noodles they're a classic comfort food, but they couldn't be called healthy – until now. Answering the growing demand, worldwide, for health-conscious food choices, True World Foods (TWF) is proud to introduce an exciting new staple item for health-conscious foodies: Whole Grain Udon.

High-fiber, whole grain foods are definitely more nutritious, but there's a down side: they sometimes have a grainy texture. Traditional white-flour udon noodles are loved for their smoothness. So the challenge for TWF was to produce a healthy udon that does not sacrifice traditional texture or taste, with the added benefit of convenience. TWF udon is impressively smooth. It's also quite versatile and can be enjoyed hot or cold. Preparation is simple: The noodles come pre-cooked and frozen, so prep time is fast – a big plus for time-pressed cooks. The time-saver: cooking the noodles can be spent

coming up with creative ways to serve them!

Chef/consultant, Natsuko Yamawaki's motto is "Traditional Japanese Foods for Modern Wellness." Her specialty is creating healthy recipes that are incredibly yummy yet simple. "So everybody can make them!" To boost the whole-grain udon's health benefit, Natsuko whipped up a delicious, nutritious noodle salad of arugula with raw veggies plus steamed chicken breast, veggies may easily customize this recipe by omitting the meat. To complement the thickness of the udon, Natsuko serves her salad with a hearty miso-sesame dressing. "This sauce is good for thin noodles," she explains, "but udon is thick, so it needs full-bodied sauce!"

TWF succeeded in its mission: creating delicious, nutritious udon noodles that taste as good as they are good-for-you. Ask for them at grocery stores and restaurants.

Chicken-Noodle Salad with Spicy Sesame Dressing

Ingredients (serves 1)

For salad:

- ☐ 1 package Whole Grain Udon noodles ☐ 1 piece chicken breast ☐ four frozen salad greens (arugula is preferred or substitute like mixed vegetables)
- ☐ 1 tablespoon soy ☐ 1 salt to taste ☐ 1 teaspoon sesame seeds and chopped scallion (for garnish)

For dressing:

- ☐ 1 tablespoon sesame oil ☐ 1 tablespoon soy sauce ☐ 1 tablespoon miso ☐ 1 tablespoon rice vinegar ☐ 1/2 teaspoon grated garlic ☐ 1/2 teaspoon grated ginger ☐ 1/2 teaspoon fresh ginger (chopped and peeled) ☐ 2 tablespoons chopped scallion ☐ 1 tablespoon liquid from steamed chicken



Directions:

1. Sprinkle salt and soak over chicken and drain it.
2. Reserve the steaming water for later use.
3. Mix ingredients for dressing in a bowl.
4. Cook Whole Grain Udon noodles (stir and rest well with running water).
5. Pour half of the dressing on the udon and combine.
6. Arrange udon and greens on a plate, top with steamed chicken plus a sprinkling of toasted sesame seeds and chopped scallion.
7. Serve the remaining half of the dressing on the side. When eating, pour it over the udon and salad greens, and enjoy.

TIP

Can be enjoyed with greens and plumped vegetables: great garlic nightcaps or a snack to those with sensitive digestive systems, may want to omit.



Dressing has rich taste. For balance, enjoy it with an abundance of vegetables. Veggies can easily add the meat and add more veggies.

Recipe courtesy of Natsuko Yamawaki

Nutrient Comparison between White Udon and Whole Grain Udon

Nutrients per pack (250 g)	Regular White Udon	Whole Grain Udon
Calories	404.25 kcal (161.70 kcal/100 g)	328.13 kcal (128.05 kcal/100 g)
Protein	6.7 g (2.69 g/100 g)	6.6 g (2.73 g/100 g)
Fiber	2.3 g (0.92 g/100 g)	6.15 g (2.36 g/100 g)
Sugar	0 g (0 g/100 g)	1.44 g (0.58 g/100 g)
Fat	1.95 g (0.78 g/100 g)	0.13 g (0.05 g/100 g)



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- 3 Broaden your cooking repertoire.

Mild bonito flavor and a hint of saltiness as a perfect addition to any meal!



INGREDIENTS (Serves 2)

- | | |
|--|--|
| <input type="checkbox"/> 1 cup rice | <input type="checkbox"/> 1 1/4 cups |
| <input type="checkbox"/> 4/5 cup water | <input type="checkbox"/> 1 1/4 cups |
| <input type="checkbox"/> 1 piece fillet of salmon | <input type="checkbox"/> 1/2 cup Kappo Shiroadashi |
| <input type="checkbox"/> 2 tea mushrooms (mushrooms shimeji) | <input type="checkbox"/> 4 miso leaves |

[HOW TO COOK]

- 1 Place rice and soak with water in a rice cooker for at least an hour.
- 2 Cut salmon into bite size pieces. Cut the root end of mushroom and divide mushrooms, and separate them into small clusters. Cut carrots and lotus roots in quarters lengthwise and slice thinly. Soak lotus root in a vinegar water.
- 3 Add Kappo Shiroadashi to 2. Scatter 3 over the rice and cook.
- 4 Mix well once the rice is done. Serve it in a rice bowl garnished with chopped miso leaves.



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Nabe, Hot Pots with Kikkoman Seasonings

If barbecue is a summer staple, nabe hot pot is the counterpart in winter. Piping hot and with an abundance of toppings, the hearty soup dish is nutritiously well balanced, practically warming your body and naturally energizing. There are varieties of nabe styles, but Kikkoman Seasonings can accompany any style. Here are three popular nabe hot pots you can immediately try.



- (Ingredients)** (Serves 2-3)
- 1/2 lb thinly sliced beef (cut for chabu chabu)
 - 1/4 whole nappa cabbage
 - 1 bunch scallions
 - 4-6 shiitake mushrooms
 - 3-5 slices carrot, cut into flower shape
 - 2 cups water
 - 4 inch long dried kombu kelp (optional)

- (The dipping sauce)**
- Kikkoman Ponzu
 - Kikkoman Roasted Sesame Sauce
 - Grated ginger
 - Finely chopped scallion
 - Grated daikon radish



- (Directions)**
1. Boil the kombu kelp in a pot filled with cold water for about 30 minutes.
 2. Wash the nappa cabbage and cut them into bite size pieces.
 3. Slice scallions diagonally.
 4. Place thinly sliced beef one by one, so it's easy to pick up by chopsticks for cooking.
 5. Prepare the dipping sauce by adding some grated ginger, finely chopped scallions and grated daikon radish to ponzu, and chopped scallions and ginger to sesame sauce.
 6. Bring the pot of water to a gentle simmer and take out the kombu kelp.
 7. Pick up beef by chopsticks and let it swim in the simmering water for a few seconds. Do not over cook!
 8. Dip the cooked beef into either ponzu sauce or sesame sauce mature and eat immediately.
 9. After cooking few beef slices, add vegetables to the pot. When

they're cooked, dip them to either ponzu or sesame sauce and enjoy.

10. When foam forms on the surface while cooking beef and vegetables, skim it using a ladle.

11. When beef and vegetables are all gone, you can add either cooked rice or noodles to enjoy the broth that is packed with all the goodness from the cooked ingredients!



TIPS The use of ponzu, a citrus vegetable, such as leek, with shiitake mushrooms, etc. As for ponzu, any other thinly sliced meat would work as well as meat substitutes. If you want all vegetables, then nabe and bean pot also is the way to go. Happy!



- (Ingredients)** (Serves 2-3)
- 4 shrimp (preferably head-on)
 - 1/2 lb chicken (either breast or thigh), cut into bite size pieces
 - 1 lb salmon
 - 4 leaves nappa cabbage
 - 3 heads baby Shungiku bok choy
 - 2-4 shiitake mushrooms
 - 2-4 sliced carrots, cut into flower shape (optional)
 - 1 bunch scallions, diagonally sliced
 - 2 packages whole mushrooms
 - 2 packages shrimp mushrooms
 - 1 cup Kikkoman Hot Tasty
 - 2 cups water

- (The dipping sauce)**
- Kikkoman Ponzu
 - Grated ginger
 - Finely chopped scallion
 - Grated daikon radish

- (Directions)**
1. Rinse nappa cabbage and baby Shungiku bok choy and cut them into bite size pieces.
 2. Cut chicken into bite size pieces.
 3. Slice salmon into 1/2-inch thickness.
 4. Cut off the bottom parts of whole and shrimp mushrooms and separate them into bite size using hands.
 5. Bring water to a boil and add Kikkoman Hot Tasty.



6. Add the vegetables, chicken,

- salmon and shrimp.
7. When ingredients are cooked, dip them into ponzu mixed with grated ginger, chopped scallions and grated daikon.
8. When there are only a few ingredients left in the pot, keep adding more vegetables, meat and seafood until there are all eaten.
9. When foam starts forming on surface while cooking, skim using a ladle.
10. When all ingredients are gone, enjoy the broth by adding either cooked rice or udon noodles.

TIPS Ponzu is already meant "everything put together", so you can leave it as anything you like. Try it like other recipes, dipping in chow and into. Even for ponzu, add any meats, seafood and tofu. Anything goes! Don't forget the beauty of the hot pot!



(Ingredients) (Serves 2)
 2 servings fresh ramen noodles
 1/4 lb thinly sliced pork belly
 4 bean sprouts
 1 bunch (1/4 lb) "scallion" chives
 1 bunch scallions
 1 cup Kikkoman Ramen Soup Mix
 8 cups water

(For condiments)
 Kikkoman Sriracha hot chili sauce
 Finely chopped scallion



(Directions)

1. Cook fresh ramen noodles according to label (usually about 3 minutes.)
2. Drain the noodles and rinse under cold water. Drain, and pat it aside.
3. In a pot, add water and Kikkoman Ramen Soup Mix and bring to a boil.



4. Add all veg, scallions and pork belly.
5. Bring to a gentle simmer.

6. Add cooked ramen noodles and let it warm.
8. In an individual bowl, serve ramen noodles along with all the vegetables, pork and soup.



7. Top with finely chopped scallions, and for those who love some kick, add Kikkoman Sriracha hot chili sauce.
8. Sharpen food as you can!



TIPS: Ramen restaurants usually take an hour or 2 days to prepare authentic soup. Kikkoman's authentic soup makes it easier and simpler for you to enjoy the essence of traditional and authentic Japanese ramen. (with Chirashi and other chow mein who only rely on the best combination with Japanese ramen, both have flavor, fresh and healthy, delicious and healthy. Most importantly, easy, easy, and!

Foreign territory of Osaka, Japan: www.kikkomanusa.com

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Hon Tsuyu

Kikkoman Hon Tsuyu is a multipurpose soup & sauce, best for use in tempura dipping sauce, broth for noodles and dipping sauce for noodles. Made from Kikkoman soy sauce blended with four types of kombu (dried kelp) and kelp to add to a rich, umami flavor. Mild yet full-bodied sweetness comes from selected brown sugar.



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Grocery & Sake Guide

The following is a brief listing of where you can buy Japanese food and liquor

• Coupon available at: www.chopsticksguy.com
• Checkpoints are available to pick up

GROCERY

MZM B very & 11th	
24th St/11th St (bet. 10th & 12th St.)	Japanese
212-269-4190	
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36th St/10th Ave (bet. 9th & 11th Ave.)	Japanese
212-369-4190	
Onizuka Matsuya East*	
125th St/10th Ave (bet. 11th & 12th Ave.)	Japanese
212-369-4190	
Katagiri & Co. Inc.*	
239th St/10th Ave (bet. 23rd & 25th St.)	Japanese
212-369-4190	
Sources Mini Mart/West*	
125th St/10th Ave (bet. 11th & 12th Ave.)	Japanese
212-369-4190	
TOMIYA*	
228th St/10th Ave (bet. 22nd & 24th St.)	Japanese
212-369-4190	
It Mart/10th Ave Room	
24th St/10th Ave (bet. 11th & 12th Ave.)	Japanese
212-369-4190	

Wendy	
10th St/10th Ave (bet. 11th & 12th Ave.)	Japanese
212-369-4190	
Onizuka Matsuya West*	
36th St/10th Ave (bet. 9th & 11th Ave.)	Japanese
212-369-4190	
Joyce Premium Sake	
125th St/10th Ave (bet. 11th & 12th Ave.)	Japanese
212-369-4190	
MZM C Village*	
36th St/10th Ave (bet. 9th & 11th Ave.)	Japanese
212-369-4190	
Sources Mini Mart/East*	
125th St/10th Ave (bet. 11th & 12th Ave.)	Japanese
212-369-4190	
Onizuka Matsuya*	
36th St/10th Ave (bet. 9th & 11th Ave.)	Japanese
212-369-4190	
No Japanese Delicacies	
125th St/10th Ave (bet. 11th & 12th Ave.)	Japanese
212-369-4190	
Onizuka Matsuya*	
36th St/10th Ave (bet. 9th & 11th Ave.)	Japanese
212-369-4190	
Tokyo Mart*	
125th St/10th Ave (bet. 11th & 12th Ave.)	Japanese
212-369-4190	
Peel River Mart*	
125th St/10th Ave (bet. 11th & 12th Ave.)	Japanese
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212-755-3556 www.katagiri.com
Open 7 days 10am-5pm



Chopsticks NY's Test Kitchen - Vol. 8 -

In this section, chefs and culinary professionals test out Japanese seasonings and ingredients and create original recipes with their fresh perspectives. This month Chef Mark Bello of Pizzeria Casa Pizza School on the Lower East Side created a unique pizza inspired by tonkatsu, Japanese style pork cutlet with thick sauce.



Tonkatsu Ricotta Pizza By Mark Bello, Pizzeria Casa Pizza School

"Italian and Japanese cuisines have a lot in common, good ingredients and simply prepared. I wanted to do something simple for this recipe. So, I made a pizza Bianca in a traditional New York style, combined with shredded cabbage, pork belly, and roasted sesame and tonkatsu sauce to finish."

— Mark Bello



Ingredients: Yields 1 pizza

1 lb pizza dough stretched to 13" 12" in diameter
1 1/2 oz fresh sliced mushrooms (or whole milk low moisture mozzarella)
1 cup shredded cabbage (raw)
4 oz whole milk ricotta
1/2 tablespoon unsalted butter, chilled and cut into little cubes
2 teaspoons extra virgin olive oil
1 clove of garlic very finely minced or grated into a paste
2 oz sliced pork belly for sliced presentation into 1/2 inch wide strips
1 1/2 cup grated pecorino romano or other aged/robby/cheese
1 tonkatsu sauce to drizzle on pizza after it comes out of the oven

Directions

Prep time: 30 minutes

Bake time: 8-10 minutes depending on your oven temperature, not desired decreased

Preheat: oven to as high as it goes on BAKE (usually 500°F to 550°F)

1. Mix ricotta, butter cubes, garlic, cabbage and extra virgin olive oil
2. Stretch dough to desired diameter (13" thicker, 12" thinner) and lay on a lightly oiled cookie sheet, pizza pan or screen (or extra points if you have a pizza stone and peel)
3. Top mushrooms into little nuggets and scatter about your stretched dough
4. Apply a dollop (roughly a tablespoon) of ricotta mixture in the center of your dough. You should be able to see about 1/4 of your ricotta mixture - dollop them about the pizza in a reasonably symmetrical configuration (careful to apply at least 3 inches in from perimeter of your pizza. No need to spread out - later on, the ricotta will melt and uniformly spread out as the pizza bakes (also initially leaving open spaces at the pizza bottom makes for a better cooked crust)
5. Tightly distribute strips of pork
6. Sprinkle pecorino evenly over the top extending all the way to the outer perimeter of the crust. Tightly box of cheese on the outer edge of the pizza means fewer "holes" (that's pecorino large for the discarded crust ends) to clean up after your pizza party!
7. Bake until outer border of crust is cooked to your desired doneness
8. While still very hot out of the oven, drizzle tonkatsu sauce in a grid pattern across the pizza
9. Cut, serve, and be ready for some applause!



Tonkatsu Sauce

Tonkatsu is *tonkatsu*, Japanese style pork cutlets served with shredded cabbage and special tonkatsu sauce. The sauce is made through simmering and thickening various kinds of vegetables and fruits. It goes 4 inch, serves 10 and a full 10 inch bowl.



Mark Bello

After working a Master's degree, Mark Bello decided to pursue his passion for pizza. He had been teaching in numerous classes and conducted demonstrations for 10 years before he opened his own school: Pizzeria Casa Pizza School. Mark and his wife Jenny have run this popular pizza school for 5 years and offer a variety of pizza classes for beginners, chefs and foodies alike. The bar, body, atmosphere of pizza making and the most delicious pizza toppings, please make everyone come back. Check for opening classes online.



Pizzeria Casa Pizza School

375 Grand St.
Brooklyn, NY 11232
New York, NY 11232
Tel: 212 338-0450
www.pizzeriacasapizza.com

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Type 2: Fresh yellowtails treated with CO gas

It is difficult to determine the freshness because they always look fresh.

Type 3: Fresh yellowtails that are not treated with CO gas

This is regular fresh farmed yellowtail and grown to be fat with less exercise. Some of them are flavored with citrus juice, herbs, olive oil or vinegar for a better impression.

Type 4: Safety and taste are the priority, Skipfish Hon Hamachi

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Off the Beaten Path Bypassing Kansai and San-in

Located adjacent to Kyoto and Osaka, Hyogo Prefecture was the backdrop for a lot of historical incidents. Also with the internationally known port city of Kobe, Hyogo offers interesting tourist spots and activities. However, the southern and northern parts of the prefecture show quite different faces. The Tajima region in northern Hyogo—consisting of Toyooka City, Yabu City, Asago City, Kani-cho and Shin-Onsen-cho, bypasses commercially driving Kansai and the quiet yet unique ambience of San-in. It is relatively unknown by foreign tourists although it is a popular spot for Japanese.

What's most attractive for many crowds is food. The region faces the Japan Sea and is surrounded by high mountains, enabling them to offer surf and surf. Two world renowned delicacies, Matsuba Crab and Toyooki Beef, can be enjoyed in the area. The former is caught in the cold Japan Sea in the winter, attracting a number of people who want to enjoy the seasonal taste that can go well with sashimi: white hot pot, tempura or be enjoyed simply boiled. The latter is a type of high quality wagyu beef that has beautiful marbling. You can appreciate its history flavor with steak, sukiyaki and shabu shabu. There are a variety of restaurants and dishes that allow customers to enjoy the two delicacies flavors.

A perfect occasion to appreciate these dishes is after bathing in onsen hot springs. Tajima has many great onsen spots, particularly Kinosaki Onsen which is a fa-

mous destination that was once featured in a famous TV series and a film, *Yameteyo Koko* (Diary of Miyuchiro). The onsen received two stars from the Michelin travel guidebook. What's worth trying is "Sotoyu Meguri," a public onsen-hopping custom. Soto-yu is an onsen facility open to the public, and people can enjoy it without staying over at the ryokan (Japanese-style hotel). Kinosaki Onsen issues "Kane-Pa" a one-day pass for both locals and tourists that allows access to all the Soto-yu

Often described as "a castle in the air," the remains of Takada Castle anticipate history buffs and nature fans. Situated on the top of a hill and 18,473 square meters (about 200,000 square feet) in area, the castle was surrounded by upscale stone walls that protected the dango. There is a 20-meter gap between the highest and lowest points and the stone wall exhibits a supreme architectural structure. The view from the top is magnificent, making you feel like you are going back in time to the samurai era.

The remains of Iwano Silver Mine near the castle is another historical monument. It was run by the government since the 17th century until the late 19th century French mining engineer, Francois Cogniet helped modernize the mine from 1868-83, and it remained in operation until 1973. It is 800 meters (0.5 miles) deep and 350 kilometers (220 miles) long.

There are many more things to see, enjoy and eat in the Tajima region. Only a two-hour drive from hub cities like Osaka, Kyoto and Kobe, the area is an urban oasis for non-Japanese tourists.

Links to Travel Information for the Tajima Region

Tajima Info Net
www.tajima-info.net

Hyogo Tourism Association
www.hyogotourism.jp/en/ta/tajimaregion.html

Tajima Express
www.tajima-ex.jp

Tajimaregion Local Tourist Association
www.tajima-ta.jp/en

Tajima Audio Hire
www.tajima-audio.com



"Sotoyu Meguri" is a public onsen-hopping custom. It is easiest believed to be first introduced by Kinosaki Onsen.



© Tachibana Yoshiko, JNTO



Rises on its stage: Takada Castle was also called Tachibana-jiyu (Jiyu Tower Castle).



A type of wagyu beef, Toyooki beef is uniquely well marbled. Sashimi stores are of appreciating its beautiful aroma and flavor.



Tajima Hinaki products



The Tajima region has an ideal climate for growing high quality Hinaki (Japanese Cypress) with great strength and durability. Wooden products by Fuyukichi Woodworking are something you want to buy as souvenirs. The cutting boards made of Tajima Hinaki are especially resistant to damage from knives and maintain their shape over time.

www.fuyukichiwoodworking.com/en

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The store offers a wide variety of eco-friendly and aromatic Hinoki products that are made from Hinoki cypress trees harvested in Tajima. Tajima is located in Hyogo prefecture, and its climate is highly conducive for growing premium Hinoki trees because the temperatures range greatly across the year. Hinoki trees from this region are extremely dense and strong, making it perfect for creating cutting boards and plates. Each product is handcrafted without using any glue. Most items can be customized by choosing the shape and the size. Add an engraving and it will make a unique gift item.



Fujisawa Woodworking

Web : <http://fujisawawoodworking.com>
Blog : ameba.jp/fujisawawoodworking/
Email : shop@fujisawawoodworking.com
Tel : 079.293.2277

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Homemade Party Cocktails with Sake and Shochu

Here comes the holiday season, namely a time for home parties! For *Chopsticks NY* readers who love Japanese liquors like sake and shochu, Mr. Takashi Hashimoto, a bartender of the lounge & cocktail bar, *Bô (b-flat)*, shares original cocktail recipes, using sake and shochu.

Hot Marmalade Cocktail With Shochu



The cold winter perfectly matches with hot cocktails. Sweet and citrusy orange marmalade with a kick of ginger will arouse all the grownups at the party. Serving the cocktail from a teapot also creates a pleasant surprise.

(Ingredients) (Serves 2)
 □ 3 tbsp (1.5 oz) homemade orange marmalade (szech-gin-gin)
 (Can substitute with a store-bought marmalade)
 □ 3-4 tbsp (1.5-2 oz) shochu
 □ Dash of lemon juice
 □ Hot water to fill the glass

(Directions)

- 1 Put homemade marmalade in a pot.
- 2 Pour in shochu.
- 3 Add in lemon juice.
- 4 Pour in hot water.
- 5 Pour the cocktail in the pot into a glass. Use tea strainer to remove it smooth.
- 6 Add candied ginger (Not included in recipe) to garnish if you like.



Notes

Mr. Hashimoto's homemade marmalade is made with mandarin orange, sugar, baelton orange juice and ginger simmered for about an hour. "When using a store-bought marmalade, add sliced ginger in hot water and enjoy the aroma and flavor from the ginger," said Mr. Hashimoto.

Pear Fizzy Cocktail with Sake



"Fizy" cocktail is a must for a party. Sake can add an accent to a cocktail with a seasonal note and a touch of wine. You can enjoy a splash of coarse texture on your palate in a mousse-like smooth cocktail.

(Ingredients) (Serves 1)
 □ 1/2 pear compote, sliced
 (Store-bought with a store-bought canned or jarred pear compote)
 □ 3 tbsp (1.5 oz) sake
 □ 1 tbsp (2.5 oz) lemon juice
 □ 2 tbsp (1 oz) compote syrup
 □ Sparkling wine to fill the glass

(Directions)

- 1 Process pear compote, sake and syrup in a blender.
- 2 Add lemon juice.
- 3 Pour it into a glass with ice cubes and gently fill it up with sparkling wine.



Notes

You can add as much sparkling wine as you like. The pear compote used here is a homemade by Mr. Hashimoto by simmering whole wine, sugar, lemon and spices such as star anise and cardamom for 30 minutes. It is easy to make at home but if you think it's unattractive, you can always use a store-bought canned or jarred one.



Bô (b-flat)
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 www.bflat.nyc

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2
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Q1 How many times have you visited Japan? _____ times (s)

Q2 What media (magazines, website, etc.) do you use to plan a trip to Japan?

Q3 Tell us about difficulties that you encountered during your visit to Japan

Q4 In terms of travel related information, what topics would you like Chopsticks NY to feature?

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Dive into Winter Gourmet

To help you plan your New Year's festivities, Chopsticks NY brings you information on great deals, limited offers and winter delicacies from local restaurants.

Plus: Listings of Japanese & Asian Restaurants

Celebrating Chinese New Year, Cantonese Style

Phoenix Garden



The signature special: dumplings, egg rolls and an array of condiments. Apply and wait!



Alaskan King Crab comes from the Scattered Eggs. Fresh eggs and Crab Meat Boiled Cornish



Pineapple Beef & Pepper Stir-fried with bell peppers and deep-fried for a crunchy and fresh taste.



Pineapple Beef and gold stir-fry in the party room which costs \$10 or more

Everyone downs good fortune for the New Year. Now is the time to look down the Chinese New Year – and a perfect place to usher in the year of the red (Xing year) is Phoenix Garden. This Midtown Manhattan restaurant specializes in Cantonese cuisine and offers a traditional banquet in a festive setting.

"Cantonese people are mostly entrepreneurs," explains owner Victor Chu. "So we held the New Year special because it's an opportunity to provide prosperity." Gold and red – auspicious colors – dominate the decor, and the special menu is designed to fairly deliver for the economic year ahead. For this special occasion, the menu is printed on red paper, with poetic descriptions of special dishes promising to promote health and wealth. Full Roast of Joy, Pile of Gold, Golden Cow, Sea of Fortune.

In addition to the special platters, Phoenix Garden offers a New Year staple: dumplings. Whether stuffed with shrimp or pork, these are outstanding, and they come with an array of condiments for every taste-performer. From ginger to red chili pepper (the house-made special). For parties of four to six, a traditional specialty is Alaskan King Crab, shopped fresh from Vancouver and served in three courses (fresh-steamed, lightly battered and fried, and cooked with rice).

Try Phoenix Garden once and choose for you if make a New Year's resolution to return again. "We're not a special occasion restaurant," Chu says. "Our customers call here several times a week, sometimes every day. Just don't expect a fortune cookie to conclude your meal." Phoenix Garden does not follow that tradition. The good fortune is the cuisine itself, which Chu describes as "get rich food."

RESTAURANT DATA

212 E. 49th St., 2nd & 3rd Aves.
New York, NY 10013
Tel: 212-963-6888/6887

www.phoenixgarden.com
Mon-Fri: 11:30am - 10pm

"Box of Dreams" holds Everything Delicious

Hatsuhana



RESTAURANT DATA

17 E. 8th St.
8th, Midtown & 5th Aves.
New York, NY 10017
Tel: 212-365-3345
www.hatsuhana.com
Mon-Fri: 12 pm-10 pm
Sat-Sun: 10 am-10 pm



Since opening its doors in 1976, **Hatsuhana** has been unflinching in its dedication to serving superb Edam-style sushi and sashimi to discerning New Yorkers. This winter they recommend the visually stunning Box of Dreams, one of the most popular items on their list. This new seasonal item is a wooden box. Each level holds a new or cooked sashimi, such as maguro, salmon, ikura, and an assorted sea urchin. Each box is carefully prepared and arranged to perfection to accommodate each bite. Breakfast featuring the chef's daily brew is offered starting at \$5.

Miso Nabe Hot Pot with Winter Delicacies

Komegashi too Japanese Cuisine



RESTAURANT DATA

30 Town Square Pl.
Jamaica, NY 11430
Tel: 201-533-4038
www.komegashi.com
Mon-Thur: 12:30 pm-10:30 pm
Fri-Sat: 12:30 pm-11 pm
Sun: 12:30 pm-10:30 pm
Box: 100 per person



Komegashi too, Jamaica's oldest Japanese restaurant, celebrates its 40th anniversary every winter in the 2014-2015 season. *Sanfudo Miso Nabe* will be introduced to highlight an abundance of winter flavors such as winter scallops and Chinese sea bass paired with ingredients like crab, mushrooms, Chinese cabbage and kamabiko bean noodles. But what makes it really stand out is special soup featuring four amazing proteins (100 years, white rice, kochujang, fermented radish, garlic and fresh onion). Komegashi too's Miso Nabe hot pot warms you up from the inside.

Elegant, Upscale Chinese in a Cozy Mood

Lychee House



RESTAURANT DATA

140 E. 5th St. (bet. 3rd & Livingston Aves.)
New York, NY 10002
Tel: 212-263-7888
www.lycheehouse.com
Mon-Fri: 11:30 am-10:30 pm
Sat-Sun: 10 am-10:30 pm



Conveniently located in Midtown East, **Lychee House** offers quality food, a cozy atmosphere, and live-theatre at reasonable prices. Their Diner Room has chef has extensive experience from training at Bougie to serving banquets for diplomats. Packed with seafood, squid and shrimp and topped with oyster. Our Chef Fook has a must-try. Also recommended are the Thai style Pattaya Prawns and the party pleaser, Peking Duck. Enjoy exquisite Chinese in the restaurant where history is alive and William J. Brennan NYC Police Commissioner, dine.

Variety of Sushi - More Bang for Your Buck

Mikado



RESTAURANT DATA

325 1st Ave.
Jamaica, NY 11430
Tel: 212-255-1901
www.mikadosushi.com
Mon-Sun: 11 am-11 pm



In the heart of the best bang shopping area, only at **Mikado** can you enjoy authentic Japanese cuisine at reasonable prices as well as a selection of Japanese sake, beer and wine. For those wanting to taste different dishes at once, order the Bento Box (\$18). Choose two main dishes from 15 and includes salad, rice, miso soup and appetizer. Another great deal is the Diner Prix Fixe (\$18). Pick from a variety of popular sushi, appetizers, and special rolls like the Cheesecake Roll highlights shrimp tempura, spicy crab, cheese, cream cheese, three colors of tobiko wrapped in soy paper.

Eat the Freshest Catches

Red & Gold Boil

FREE appetizer with a purchase of a Red and Gold Boil. Open 11 a.m. till late. Reservations accepted. 505-354-3535.



RESTAURANT DATA

30 St. Marks Pl.,
3rd, 2nd & 3rd Aves.
New York, NY 10003
TEL: 212-502-7382
www.redandgold.com
Mon-Fri: 11-11:30pm
Sat: 4-10:30pm



True to its promise to bring the freshest, most delicious seafood from "boast to table," the **Red & Gold Boil** founders have a long history of falling in love to becoming "lovers into a restaurant." Their savory dishes filled with plump, juicy oysters and other ocean catches exemplify why working with nature's abundance makes the best. Everything is cooked to order from their famous Red Atlantic Crab Boil entree with Old Bay Seasoning, a medley of zesty potatoes, mushrooms and calamari with pasta to mix. In addition, Crab-Leg Cocktail and a spicy Fried Calamari are served with every meal.

Embrace Winter Delicacies in One Hot Pot

Shochu and Tapas AYA



RESTAURANT DATA

247 E. 58th St.,
3rd, 2nd & 3rd Aves.
New York, NY 10002
TEL: 212-745-0730
www.aya1945.com
Lunch: Mon-Fri 11:30am-2:30pm
Dinner: Mon-Thu 5:30-11pm
Fri-Sat 4pm-12am daily



Certified shochu sommelier Aya opened **Shochu and Tapas AYA** to introduce premium shochu paired with tapas dishes to New Yorkers. In January and February they will offer uphills Western style ribs. Shochu Hot Pot for \$25 per person. It comes with an abundance of winter seafood, including snow crab, mussel, oyster, clam, salmon and shrimp as well as tomato, rapeseed cabbage and broccoli. Even after you enjoyed the ingredients, you can still appreciate miso made from the broth for \$5 extra. Minimum order is for two people and served dinner time only. Closes 1 day in advance.

We Can Never Get Enough Great Sushi

YUKA Japanese Restaurant



RESTAURANT DATA

1507 2nd Ave.,
3rd, 30th & 31st Sts.
New York, NY 10003
TEL: 212-772-9070
www.yukajapan.com
Mon-Fri: 5-11pm
Sat & Sun: 12pm-11pm



Adored by those who believe that one can never have enough great sushi, **YUKA Japanese Restaurant** satisfies with sushi and sashimi sliced more decadently and packed more voluminously than typically expected. The All The Goodies Set at \$22.95 is still a longstanding favorite amongst regulars but the Sushi Deluxe with 13 pieces and 7 items roll or the Surfside Deluxe with 19 thickly sliced pieces are found to leave new clients full and happy too. The five-star chefs behind the counter work tirelessly to make sure you do.

TAN TAN MEN

\$10.45 (Lunch)
\$11.45 (Dinner)

YUKA Japanese Restaurant
\$14.95 (Lunch)
\$15.95 (Dinner)
www.yukajapan.com

1 University Pl., New York, NY 10003
TEL: 212-229-2752
www.ramentakumi.com
Ramen Takumi! Mon-Sat: 11:30am-11:00pm

Near NYU

Spicy Ramen with Heaps of Flavors

Higo Batten Ramen



RESTAURANT DATA
2524 Center Ave., Suite J
S.K. Fort Lee, NJ 07024
TEL: 201-981-6482
Monday 11:20 am-10 pm



Fort Lee locals' favorite, **Higo Batten Ramen** has offered rich and spicy Korean-style ramen for years. Their popular *Spicy Chogan* was created to answer customers' requests. Its creamy yet refreshing original soup (which thickness is adjusted seasonally) is made by boiling four parts of pork bones and vegetables for three days and is accompanied with garlic and red pepper. Thick, chewy noodles hold the soup very well. With lavish toppings of pork, shrimp, squid and various vegetables, it is the ultimate energizing dish you should bite into.

100% Vegan, Gluten-free Ramen

HINATA



RESTAURANT DATA
150 E. 58th St., 2nd &
3rd floor (Ave)
New York, NY 10022
TEL: 212-686-2634
www.hinataramen.com
Mon-Fri 11:30 am-11:30 pm
Sat 12:30-11:30 pm
Sun 4-11:30 pm



HINATA, known for its chicken "petate" soup ramen, also offers a health conscious *Vegetarian Vegetable ramen*, using another animal-based product: soy isoflavones and wheat. It's a 100% vegan and gluten-free ramen. An abundance of toppings include tofu, non-starched corn, spinach, shiitake, scallions, yuzu pepper and mushrooms, making vegetarian dining a no-brainer. Rice noodles are used for this ramen, but you can also choose egg noodles if you like. **HINATA** uses MSG-free natural and organic ingredients.

Crunchy, Fulfilling Ramen at a Bargain Rate

Menya Sandaime



RESTAURANT DATA
1823 Fulton Ave.
Fort Lee, NJ 07024
TEL: 201-452-4741
www.menya-sandaime.com
Mon-Sun 11:30 am-9:30 pm



Opened earlier this year in Fort Lee, **Menya Sandaime** offers exquisite ramen for reasonable prices while replicating the ambience of a genuine Japanese eatery with vintage decor and J-Pop music. Try *anago*, *Yaki Udon*, which is offered for only \$11. Their homestyle ramen noodles are fried to add crunchiness, served with rich, silky sauce made from a pork and seafood bone broth. The soft space includes a lineup of ingredients such as shrimp, squid, pork and vegetables and topped with a soft-boiled egg and a creamy sauce, making it healthy and satisfying.

Recipe that Runs in the Family

Umami Shoppu

COUPON
10% OFF
Receive 10% off all
dine-in orders



RESTAURANT DATA
303 8th Ave.
3rd, 10th-14th, 16th-20th
New York, NY 10011
TEL: 212-228-8881
www.umamishoppu.com
Mon-Sun 11 am-11 pm



Based on owner/chef's family recipe inherited from his father who trained in Japan, **Umami Shoppu** offers an extensive Japanese menu, including *teriyaki*, *bento* boxes and *okonomiyaki* (like *yakitori* and *karage*). Recommended for winter is the *Spicy (GUMANO)* Ramen featuring curly noodles in a spicy soup made from a pork bone base, steamed over 8 hours, and topped with homemade *chashu*, eggs and spicy *meat sauce*. Another great appetizer is the *Shrimp Pork Buns*, brewed pork belly covered in homemade *hoisin* sauce and sandwiched between soft buns. Delivery available.



*BENTO on demand items

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*BENTO on demand items



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SHABU SHABU KOBE

OPEN!

Shabu Shabu or Sukiyaki with
variety of house-aged beef

US Angus Beef (Lean beef) \$24
US Angus Beef (Chuck) \$24
Aged Kobe Style Beef (Lean beef) \$38
Aged Kobe Style Beef (Chuck) \$43

Sukiyaki

Recommended!

SHABU SHABU KOBE
Party Meal
Course **from \$50**

Aged Beef Chuck Shabu Shabu or Sukiyaki set / Appetizers / An Izakaya Style dish from the menu / All-you-can-drink alcohol beverages and soft drinks



Hard Rolled Soft Set \$45 Inwood order

Grocery Section is Now Open!

We offer Kobe style beef slices and other Japanese groceries inside our restaurant. High quality products are available for reasonable prices.

Opening campaign ends on 1/31 (Sat)



\$5 gift certificate
with a receipt of \$30 or higher

\$10 gift certificate
with a receipt of \$30 or higher

\$20 gift certificate
with a receipt of \$50 or higher

*Gift certificates can only be used for dining at our restaurant and cannot be redeemed for cash

Household Toys \$0.97 / each	Ko En Or Ocha Po \$1.17 / each	Kobe Style Beef Top Round Slice \$19.99 / lb	Beef Chuck Slice \$29.99 / lb
Hotpot Soup Base \$2.77 / each	Hirashi Manjō Motto (3pcs) \$0.97 / each	Beef Chuck Small Pieces \$17.99 / lb	Beef Chuck Small Pieces Top Round Small Pieces \$11.99 / lb
	Shirataki \$0.55 / each	Kin Wanch (Rice Cake) \$4.97 / each	

High quality products for bargain prices! Everyday discount!



SHABU SHABU KOBE

3 W. 36th St. (bet. 5th & 6th Aves.)

212-695-8855

Reserve: Tuesday 11:00am-3:00am
Dinner: Mon-Sat 5:00am-11:00am Sun 5:00am-10:00am
Grocery Section: Mon-Sat 11:00am-11:00am Sun 11:00am-10:00am



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**Late Night Happy Hour
11pm-4am**

Draft Beer (\$5 (\$3, \$4) \$6, (P) \$10)
Hot Sake (\$2 \$2.50, (L) \$5)
House Wine \$4

Japanese Izakaya style food with
great selection of sake & shochu



Mon-Fri: 11:30pm-2:30am (L.O.L. 5pm-3:45am (p.o.))

Sat: 12pm-2:45am (p.o. (L) Sun & Holiday: 12pm-2:45am (p.o.))



West Udon Izakaya 212-922-9577
150 E. 46th St. (bet. 3rd & Lexington Ave.)



Japanese Restaurant Guide

528 Average price for two (tax, coffee, water, domestic wine) \$

- Fork & Knife
- Quick Bites
- Delivery
- Family Dining
- Romantic Dining
- Lucha Libre
- Signature Sake
- Sake & Shochu

Coupon available at www.thepostcard.com
 Check out the available top 50

Upper West

Upper West Bar Menu

Free Whisky \$10 (L.O.L. 5pm-3:45am (p.o.))
212-922-9577

Upper West Daa Japanese Restaurant

212-922-9577

Upper West Hana

212-922-9577

Upper West Ichu Restaurant

212-922-9577

Upper West Jai Kaseba

212-922-9577

Upper West Kawa

212-922-9577

Upper West Kevosa

212-922-9577

Upper West Kawa Sake

212-922-9577

Upper West Momo Sake

212-922-9577

Upper West Momoko Amsterdam

212-922-9577

Upper West Qau

212-922-9577

Upper West Planet Sake

212-922-9577

Upper West Puka

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Upper West Sake

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Izakaya MEW

55 W. 35th St. (bet. 5th & 6th Ave.)

New York, NY 10001

646-359-6584

www.izakayamew.com

LUNCH MON-FRI 12PM-2:45PM

DINNER MON-THU 6PM-1AM

FRI, SAT 6PM-2AM

HAPPY HOUR 5:30-7PM, 8PM-CLOSE

Chinatown AA Ichiban Sushi

To celebrate the 10th anniversary, all orders over \$100 will be offered at 50% off! From 11:00 AM to 10:00 PM, enjoy sushi, sashimi, and more! \$100 off \$200. (1-800-455-4555) www.aaichibansushi.com

Chinatown amia

A self-service restaurant, you can enjoy a wide variety of sushi, sashimi, and more. Located in Chinatown, it's a great place to enjoy a meal. (1-800-455-4555) www.amia.com

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Delicious Chinese food in the heart of Chinatown. (1-800-455-4555) www.gofgofcarry.com

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Gramercy Chakra*

21 W. 42nd St. (bet. 5th & 6th St.) (212) 462-7000

Gramercy Kaden Sashimi Bar*

300 W. 42nd St. (bet. 5th & 6th St.) (212) 255-1234

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Gramercy Tanaka Sushi Bar*

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All Drinks → Special Price!
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Recommendations: 100% up to 40 people!

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starts from Nov. 3rd

Traditional Sashimi, Wagyu Beef, and Miso Soup \$22

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213 E. 45th St. NYC (212) 467-5454
www.aburaya-kinnosuke.com

Menu:
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Sashimi \$12.95
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212-693-4089

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50R, 50A, 50B, 50C, 50D, 50E, 50F, 50G, 50H, 50I, 50J, 50K, 50L, 50M, 50N, 50O, 50P, 50Q, 50R, 50S, 50T, 50U, 50V, 50W, 50X, 50Y, 50Z
212-693-4089

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212-693-4089

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239808oz. 240064oz. 240320oz. 240576oz. 240832oz. 241088oz. 241344oz. 241600oz. 241856oz. 242112oz. 242368oz. 242624oz. 242880oz. 243136oz. 243392oz. 243648oz. 243904oz. 244160oz. 244416oz. 244672oz. 244928oz. 245184oz. 245440oz. 245696oz. 245952oz. 246208oz. 246464oz. 246720oz. 246976oz. 247232oz. 247488oz. 247744oz. 248000oz. 248256oz. 248512oz. 248768oz. 249024oz. 249280oz. 249536oz. 249792oz. 250048oz. 250304oz. 250560oz. 250816oz. 251072oz. 251328oz. 251584oz. 251840oz. 252096oz. 252352oz. 252608oz. 252864oz. 253120oz. 253376oz. 253632oz. 253888oz. 254144oz. 254400oz. 254656oz. 254912oz. 255168oz. 255424oz. 255680oz. 255936oz. 256192oz. 256448oz. 256704oz. 256960oz. 257216oz. 257472oz. 257728oz. 257984oz. 258240oz. 258496oz. 258752oz. 259008oz. 259264oz. 259520oz. 259776oz. 260032oz. 260288oz. 260544oz. 260800oz. 261056oz. 261312oz. 261568oz. 261824oz. 262080oz. 262336oz. 262592oz. 262848oz. 263104oz. 263360oz. 263616oz. 263872oz. 264128oz. 264384oz. 264640oz. 264896oz. 265152oz. 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291104oz, 291360oz, 291616oz, 291872oz, 292128oz, 292384oz, 292640oz, 292896oz, 293152oz, 293408oz, 293664oz, 293920oz, 294176oz, 294432oz, 294688oz, 294944oz, 295200oz, 295456oz, 295712oz, 295968oz, 296224oz, 296480oz, 296736oz, 296992oz, 297248oz, 297504oz, 297760oz, 298016oz, 298272oz, 298528oz, 298784oz, 299040oz, 299296oz, 299552oz, 299808oz, 300064oz, 300320oz, 300576oz, 300832oz, 301088oz, 301344oz, 301600oz, 301856oz, 302112oz, 302368oz, 302624oz, 302880oz, 303136oz, 303392oz, 303648oz, 303904oz, 304160oz, 304416oz, 304672oz, 304928oz, 305184oz, 305440oz, 305696oz, 305952oz, 306208oz, 306464oz, 306720oz, 306976oz, 307232oz, 307488oz, 307744oz, 308000oz, 308256oz, 308512oz, 308768oz, 309024oz, 309280oz, 309536oz, 309792oz, 310048oz, 310304oz, 310560oz, 310816oz, 311072oz, 311328oz, 311584oz, 311840oz, 312096oz, 312352oz, 312608oz, 312864oz, 313120oz, 313376oz, 313632oz, 313888oz, 314144oz, 314400oz, 314656oz, 314912oz, 315168oz, 315424oz, 315680oz, 315936oz, 316192oz, 316448oz, 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200 Years Old Brewery Goes Worldwide



Kanazawa is known as a historical city that thrived commercially and culturally during Japan's feudal society since the 16th century. Founded by the Maeda clan, the city was developed under the samurai culture, and you still can find this heritage in its craftsmanship, architecture, food and ways of life. Blazed with this rich culture and an optimal environment for producing sake, Nakamura Brewery has been brewing sake characterized as "sake no tokoroku" (refined and beautiful) for almost 200 years.

Located in the heart of the Todoroki River

basin, the brewery has access to high-quality water from the Hakusan Mountains and locally grown rice, and can embrace the region's cold climate which is ideal to brew delicious giyu sake. The water is slightly soft, which is considered perfect for the slow cold temperature brewing style.

Nakamura Brewery believes that the holy trinity of sake is to source locally, brew locally, and consume locally. True to this principle, they strive to use ingredients from local contract farmers as much as possible. It should be noted that they produce the

NAKAMURA BREWERY CO., LTD.

organic joma sake *AORA* with a local organic rice brewer, Kanazawa Daikoku, one of only 10 breweries certified in organic production, among almost 1500 sake breweries in Japan.

There are several sake from Nakamura Brewery available in the U.S., the delicate and refined *Nichio Junmai Daiginjo*, the elegant and rich *Nichio Junmai Sake*, the gorgeous and fruity *Renovance Kanazawa*, the clear and refreshing *Kaga Sotobue*, unique *Daikoku Sake*, *Kaga no Yakozuki*, etc. The brewery not only sticks to the tradition it takes pride in, but also intends to promote fascinating Japanese culture to the world. In doing so, they are open to new and foreign concepts and passionately explore the possibility of flavor. In 2010, they developed a sake in collaboration with Alain Ducasse. The sake *Nichio Alain Ducasse* has not yet arrived in the U.S., but it would be great to be able to pair it with the brilliant dishes from his French gourmet empire in New York.



Nakamura Brewery Co., Ltd.

3-2-5 Meguro, Kanazawa, Ishikawa
920-0842, JPN
TEL: 076-266-9900
www.nakamura-brewery.jp

3 things you should know about Nakamura Brewery Co., Ltd.

Embracing and Facing the World

Nakamura Brewery pursues two opposite but absolutely related objectives. To perfect the essence of Japanese sake and to explore the future required to be accepted outside Japan. While doing so, they are open to non-Japanese ideas and opinions and incorporate them into their sake. The result is *Nichio Alain Ducasse*, which was created with the help of Alain Ducasse.



Organically Certified Sake Brewery

This is one of the rare sake breweries that has obtained organic certification. In Japan, government is conducted annually and passing is necessary to maintain this qualification.



Environmentally Friendly, Sustainable Production

The brewing water is underground pumped up from the 100-meter-deep ground, which is actually cooler than 50-70 years ago from the mountain which snowed through even the summer. They consider the surroundings of their production seriously and in order to buy a sustainable one, they have reduced drainage, installing the biogas one, both of the lab standard set by the local government.





Other Asian Restaurant Guide

☐ Acceptance for drive-through and delivery available

☐ Drive-thru available

☐ Open for lunch

☐ Delivery

☐ Family dining

☐ Family dining

☐ Local favorite

☐ Vegetarian friendly

☐ Restaurant drive-in

☐ Chinese available at www.chopstickny.com

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CHINESE

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3945 34th St. (bet. Columbus & Amsterdam Ave.) 212-667-3223

Upper West **Others**

1037 Broadway (bet. 135th & 137th St.) 212-667-4471

Upper West **Olivia's**

850 Broadway (bet. 144th St.) 212-667-0200

Upper West **Shan Lee West**

42-15 Morris Ave. (near Community College) 212-667-4776

Upper West **Cafe Evergreen**

1807 34th Ave. (bet. 134th & 136th St.) 212-264-3039

Upper East **Chamchow East**

940 3rd Ave. (bet. 104th & 106th St.) 212-677-2808

Upper East **Li's Noodle & Grill**

1080 3rd Ave. (bet. 104th & 106th St.) 212-476-7074

Upper East **Der Place**

240 E. 74th St. (bet. 1st & 2nd Ave.) 212-213-4455

Upper East **Philippines**

312 4th St. (bet. 1st & 2nd Ave.) 212-674-4455

Upper East **Pug House**

1400 3rd Ave. (bet. 108th & 110th St.) 212-743-4333

Upper East **Shanghai Pavilion**

1330 3rd Ave. (bet. 104th & 106th St.) 212-513-3391

Upper East **Szechuan Gourmet**

1000 3rd Ave. (bet. 104th & 106th St.) 212-757-7337

Upper East **China Grill**

4074 34th St. (bet. 134th & 136th St.) 212-667-2750

Upper East **Joie's Shanghai**

2474 34th St. (bet. 134th & 136th St.) 212-667-3841

Upper East **Others**

411 W. 42nd St. (bet. 10th Ave.) 212-677-4880

Upper East **Rally Fire's Times Sq.**

130 Broadway (bet. 125th & 126th St.) 212-677-4100

Upper East **Tang Pavilion**

411 W. 42nd St. (bet. 10th Ave.) 212-667-4776

Upper East **We Gung Ye**

2474 34th St. (bet. 134th & 136th St.) 212-667-3329

Upper East **Chin Chin**

254 E. 58th St. (bet. 3rd & 4th Ave.) 212-463-4333

Upper East **Dynasty Soup**

511 Broadway (bet. 127th & 128th St.) 212-667-3235

Upper East **Evergreen on 35**

150 35th St. (bet. 101st & 103rd St.) 212-463-7136

Upper East **Grand Sichuan**

1240 3rd Ave. (bet. 104th & 106th St.) 212-667-5450

Upper East **Lychee House**

911 3rd Ave. (bet. 104th & 106th St.) 212-764-3333

Upper East **Mix Noodle Shop**

122 3rd Ave. (bet. 104th St.) 212-476-4337

Upper East **MR K's***

100 Broadway (bet. 124th & 126th St.) 212-677-3333

Upper East **Peking Duck House***

124 E. 54th St. (bet. 1st & 2nd Ave.) 212-677-4333

Upper East **Phoenix Garden**

262 E. 48th St. (bet. 1st & 2nd Ave.) 212-513-4333

Upper East **Shin Lee**

311 E. 48th St. (bet. 1st & 2nd Ave.) 212-476-4333

Upper East **Shan Lee Palace**

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Upper East **Grand Sichuan**

200 35th Ave. (bet. 101st & 103rd St.) 212-463-7136

Upper East **KDA**

117 W. 24th St. (bet. 1st & 2nd Ave.) 212-667-3333

Upper East **Peking Duck House**

411 W. 42nd St. (bet. 10th Ave.) 212-677-4880

Upper East **The Cottage***

200 35th Ave. (bet. 101st & 103rd St.) 212-463-7136

Upper East **Elegant Szechuan**

117 W. 24th St. (bet. 1st & 2nd Ave.) 212-667-3333

Upper East **Shanghai Express**

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Upper East **Au Mandarin**

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Upper East **Big Wing**

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Upper East **Congee Village**

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Upper East **Din Sam Go Go**

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Upper East **Joie's Shanghai**

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Upper East **Joie's Shanghai**

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Upper East **Lo's Dumpling House**

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South 100 Thompson St. (bet. Duane St. & Spring St.) 212-254-2005	Kiribachi \$10 L	Upper Mid 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Wild Noodle House \$10 L	Mid East 300 3rd Ave. (bet. 1st St. & 2nd St.) 212-254-2005	Blue Ribbon Sushi Bar & Grill \$21 L	East Village 100 3rd Ave. (bet. 1st St. & 2nd St.) 212-254-3542	Lucky Cheaps \$21 L
South 100 Thompson St. (bet. Duane St. & Spring St.) 212-254-2005	Peep \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Singapore Market \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Mexico Restaurant \$10 L	Lower Mid 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-3542	Pho & Beyond New York \$10 L
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East Village 100 3rd Ave. (bet. 1st St. & 2nd St.) 212-254-3542	Papaya Thai \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Perla Restaurant \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	YOM Kao Restaurant \$10 L	Lower Mid 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-3542	The Garden \$10 L
East Village 100 3rd Ave. (bet. 1st St. & 2nd St.) 212-254-3542	SEA \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Pho To Do \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Pho Asian Cuisine \$10 L	Lower Mid 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-3542	Kho-ya \$10 L
East Village 100 3rd Ave. (bet. 1st St. & 2nd St.) 212-254-3542	Thai Thai \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Viet Cafe \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Jazz at Kitano \$10 L	Lower Mid 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-3542	Blue Ribbon Brooklyn \$10 L
East Village 100 3rd Ave. (bet. 1st St. & 2nd St.) 212-254-3542	Pho Restaurant \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Wicky's Viet \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Rice on Lexington Ave \$10 L	Lower Mid 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-3542	Komoro \$10 L
East Village 100 3rd Ave. (bet. 1st St. & 2nd St.) 212-254-3542	Absolute Thai Restaurant \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	OTHER \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Q. Asian Eatery \$10 L	Lower Mid 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-3542	THAI \$10 L
East Village 100 3rd Ave. (bet. 1st St. & 2nd St.) 212-254-3542	Asia Grill \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Asia Kao \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Beet \$10 L	Lower Mid 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-3542	AOZORA Restaurant \$10 L
East Village 100 3rd Ave. (bet. 1st St. & 2nd St.) 212-254-3542	Vermorel \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Asia \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Cafe Azeo \$10 L	Lower Mid 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-3542	Wings Burgers \$10 L
East Village 100 3rd Ave. (bet. 1st St. & 2nd St.) 212-254-3542	Lu Colonial \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Pho \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Grill \$10 L	Lower Mid 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-3542	Kee Kee Yogurt \$10 L
East Village 100 3rd Ave. (bet. 1st St. & 2nd St.) 212-254-3542	Pho \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Pho \$10 L	Mid East 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-2005	Gelis \$10 L	Lower Mid 100 Duane St. (bet. 1st St. & 2nd St.) 212-254-3542	The bar \$10 L

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106 Bayard St. (corner of East St.)
212-345-3152

Chelsea
145 W. 23rd St. (bet. 6th & 7th Ave.)
212-445-8888

Theater District
244 W. 45th St.
(bet. 6th Ave. & Broadway)
212-982-8882

KAWAII in New York

By Julie Szabo

Baby, It's Cold Outside!

The New Year is symbolized by someone super-known: a newborn baby. In Japan, this new year — 2015 — happens to be the Year of the Sheep. It's safe to say that little lambs can compete for cuteness with a human infant any day. So why not go on a cute overload, and outfit your favorite babe in kawaii items with a sheepish theme? Check out these picks, guaranteed to keep your little lamb looking warm and looking adorable this winter. *Szabo*



Tiny fingers won't feel frosty when tucked into Jocilee Organ's Baby Mittens. These hand-knit hand-warmers sport the likeness of "Cute the Lamb" (there's also a coordinating hat, baby blanket, stuffed animal, and outfit). Available on Etsy.com (\$12.99).

A plain white "onesie" gets a kawaii twist with a sweet sheep motif. Available on the RedBubble.com shop "Corgied Eve Knits" (\$18.48).

Let the sheep theme go to baby's head with a Little Lamb Hat, hand-knit by Lauren Oland. Available on Etsy.com shop "LittleRedOwl" (\$25).

The "LURA" musical sheep toy by IKEA is designed to stimulate a baby's sight, hearing, and sense of touch — plus, the low sound level is music to your little lamb's sensitive ears. Available at an IKEA store near you. For locations, visit ikea.com (\$5.99).

Keep tons' toes toasty with gender-neutral baby booties, hand-knit from virgin wool. Baby won't get cold feet if s/he wears these alone or with socks. Available on the Etsy.com shop "FancifulKitten" (\$3.99).

For little crawlers, make your floor cuddly-soft with TEJIV IKEA's face sheepskin throw/rug, which is cuddly-soft and machine washable. Available at an IKEA store near you. For locations, visit ikea.com (\$112.99).

Little ones can do their best little-lamb impression in a hooded Lambly Coat, made of snugly polyester plush and lined with soft satin. Available on WoodenSoldier.com (\$35).

You've heard of black sheep, now, how about a scarlet sheep? Let your little-baby lamb laugh at the cold with Hanco Living pants by Bl'z Kids, available with light-red fleece lining (\$32). And who says growing up has to mean giving up lambie threads? Go for the full "embosable ewe" effect with Bl'z Kids' fabulously fuzzy, plush "Puffy Grls Jacket" (\$32). Available on etsy.com.



Julie Szabo has interviewed and styled for *The New York Times*, *New York Post*, and created a public design column for *Teen* and *Vogue*.

Illustration by Andrew Jang



Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art:

Coupons available at www.chaptickony.com
Chaptickony.com will send you a link to pick up.

FASHION

Upper West 404 Gateway Ave. (bet. 250 & 256 St.) 212-269-9153	Bl'z Kids* 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Dating
Upper East 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	R by Hype 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Dating
Upper East 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Sango Accessories 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Accessories
Upper East 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	SEED FOLCLORE 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Accessories
Midtown West 200 W. 42nd St. (bet. 6th & 7th Ave.) 212-269-9153	UNIQLO 200 W. 42nd St. (bet. 6th & 7th Ave.) 212-269-9153	Dating
Midtown West 200 W. 42nd St. (bet. 6th & 7th Ave.) 212-269-9153	UNIQLO 200 W. 42nd St. (bet. 6th & 7th Ave.) 212-269-9153	Dating
Midtown East 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Miki House 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Dating

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Midtown East 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Zen Meditation 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Accessories
Chelsea 200 W. 42nd St. (bet. 6th & 7th Ave.) 212-269-9153	Junio Nishikawa 200 W. 42nd St. (bet. 6th & 7th Ave.) 212-269-9153	Dating
Manhattan 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Winkles New York* 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Accessories
West Village 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Yum! 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Dating
East Village 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	ANGOST 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Dating
East Village 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Local Clothing 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Dating
East Village 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Princess Field* 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Dating
East Village 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Tokyo 3* 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Dating
East Village 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Tokyo Joe 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Dating
Manhattan 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Winkles New York* 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Dating
Manhattan 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Miki House 100 E. 10th St. (bet. 1st & 2nd Ave.) 212-269-9153	Dating

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Soho	Arth	
21 W. Hudson St. (Hudson St. & W. Hudson St.) 212-693-7021		Asian contemporary
Soho	Brooklyn New York*	
211 Hudson St. (Hudson St. & Canal St.) 212-694-9025		Japanese
Soho	Racial Indica	
44 Canal St. (Canal St. & N. Canal St.) 800-475-1265		Egyptian
Soho	Koor's Closet	
21 W. Hudson St. (Hudson St. & W. Hudson St.) 212-693-7021		Japanese
Soho	Muska Mirks	
65 Thompson St. (E. 4th St. & Thompson St.) 212-693-7021		Irish
Soho	R by Wagon	
101 Mott St. (E. 4th St. & Mott St.) 212-693-7021		Dutch
Queens	Brooklyn New York*	
130-20 130th Ave. (130th Ave. & 130th St.) 718-265-1265		Japanese
New Jersey	Mike Russo	
400 Hudson Ave. (Hudson Ave. & 10th St.) 201-461-4346		Irish
New Jersey	UNIKO	
10000 Route 100 (Route 100 & 100th St.) 201-461-4346		Dutch

J-POP CULTURE



David K. Reynolds

Else Gift Shop

A Japanese gift shop with a wide selection of Japanese products, including books, CDs, DVDs, and more. The shop also offers a variety of Japanese food items, including sushi, ramen, and more. The shop is located in the heart of the Japanese community in New York City.

100 W. 4th St. (W. 4th St. & W. 4th St.)
212-693-7021

Queens

Else Gift Shop

A Japanese gift shop with a wide selection of Japanese products, including books, CDs, DVDs, and more. The shop also offers a variety of Japanese food items, including sushi, ramen, and more. The shop is located in the heart of the Japanese community in New York City.

100 W. 4th St. (W. 4th St. & W. 4th St.)
212-693-7021

Midtown West	Book CB*	
40 W. 40th St. (W. 40th St. & W. 40th St.) 212-693-7021		Book
Midtown West	Koreatown Booksellers	
100 W. 40th St. (W. 40th St. & W. 40th St.) 212-693-7021		Book
Midtown West	Malaysia USA	
200 W. 40th St. (W. 40th St. & W. 40th St.) 212-693-7021		Malay
Midtown West	Midtown Comics*	
200 W. 40th St. (W. 40th St. & W. 40th St.) 212-693-7021		Comic
Midtown West	JRU Comic Books*	
200 W. 40th St. (W. 40th St. & W. 40th St.) 212-693-7021		Comic
Midtown West	Midtown Comics*	
200 W. 40th St. (W. 40th St. & W. 40th St.) 212-693-7021		Comic
Midtown West	Cosmos Comics	
200 W. 40th St. (W. 40th St. & W. 40th St.) 212-693-7021		Comic
Midtown West	Image Comics*	
200 W. 40th St. (W. 40th St. & W. 40th St.) 212-693-7021		Comic
Midtown West	AC Comics	
200 W. 40th St. (W. 40th St. & W. 40th St.) 212-693-7021		Comic
Midtown West	Sunrise Music	
200 W. 40th St. (W. 40th St. & W. 40th St.) 212-693-7021		Music

East Village	Toy Tokyo*	
100 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Toy
East Village	Video Games New York*	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Video
East Village	no2mm	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Video
East Village	Sunrise Music, Soho	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Music
East Village	Zakia Corp*	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Book
East Village	Armsa Comics*	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
East Village	Guarantee Planet*	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Toy

TRADITIONAL



Midtown East

Midtown Kachibon*

A Japanese gift shop with a wide selection of Japanese products, including books, CDs, DVDs, and more. The shop also offers a variety of Japanese food items, including sushi, ramen, and more. The shop is located in the heart of the Japanese community in New York City.

100 W. 4th St. (W. 4th St. & W. 4th St.)
212-693-7021

Midtown East

KITEYA SHIRO*

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212-693-7021

Midtown East	JVR George*	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	Mars New York	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	Japan Square	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	J Life International, Inc.	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic

Midtown East	Wahne New York	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	Racco Gallery*	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	NYCoe Gallery	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	Omaha Gallery	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	gallery overnights	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	Gallery Eco	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	Other	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic

Midtown East	Kanda Graduate Inn*	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	Queens Crossing Mall*	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	Nippon Auto Leasing	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	MSI Japan	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	LIFECOM Fresh Tea	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	HOUSEHOLD GOODS	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	Sono Japanese Pottery*	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	Japanese Gallery Center	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	Kanar*	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	Soko Trading	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic
Midtown East	Kitchenware Goods*	
200 W. 4th St. (W. 4th St. & W. 4th St.) 212-693-7021		Comic





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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Vol. 46 - MONO of the month

Gaufre by Kobe Fugetsudo

A mouth-watering, sweet-smelling lightly-baked sandwich with waifs with vanilla, strawberry and chocolate cream, Gaufre is a unique sweet born in Japan and has been beloved there for almost 80 years. The delicate sweets are sold by the long-standing store Fugetsudo, in operation since the Edo Period. Kobe Fugetsudo was established as a branch of the Fugetsudo in 1987 in Kobe, a modern city surrounded by the calm Seto Inland Sea and the Rokko Mountains.

According to Kobe Fugetsudo, Gaufre's original start was in 1936 when customers returning from a trip to the West brought back French cookies and proposed that they try making them in Japan. At the time, pastry chefs were striving to carry out experimental research in the spirit of traditional Japanese sweet making and enterprising Western sweet making. It wasn't the copying of French baked goods, but trial production and study which fully utilized the advantages of French production to make items suited to the Japanese palate. The result of all this hard work came together when they reached the point of selling the Gaufre in 1937.

Manufacturing methods and equipment in those days were quite different from contemporary ones. The Gaufre, made from two wafers put together in a pan, were baked in the same way as the well-known Kobe specialty "Do-kawara Sandwich" in the shape of a circle. The machine for baking was about 18.2 cm (7 in.) in diameter, and the fire bed used charcoal as its primary fuel. The wafers were baked one by one, turned over to do both the back and front. When they were done, each one was handrolled into cream sandwiches and finished a pair at a time. It was an unbelievably costly and laborious process, and daily production volume was as much as 800 Gaufres.

Gaufre had an exquisite taste, texture and aroma that were not found in previous sweets, they were embraced as gifts in the beginning. It took quite a while until it became generally widespread. After several years, sales finally began to pick up, but Gaufre manufacturing had to be stopped because of controls on raw materials due to World War II. Production was not resumed until after the war in 1953, when raw materials could finally be acquired again.

Once Gaufre became widely known in society and began attracting attention from those in the industry, imitation products were beginning to be seen throughout the country. Product protection was impeded by this use of the Gaufre name, and this was also related to an emerging credibility issue due to the circulation of inferior quality products. As a self-defense for the company and a means to continually improve quality, the Gaufre trademark was applied for in 1952 and rights to it were acquired in 1953.

Nearly 80 years have passed since sales of Gaufre began, and in addition to the original flavors of vanilla, strawberry and chocolate cream sandwiches there are now other richly flavored ones such as black tea, green tea and coffee. Also, the "Petit Gaufre" was born in 1962 based on customer request (with the same discount as the Gaufre but a diameter of only about 7.5 cm (3 in.)), and there are limited edition packages (trans) in accordance with the seasons. Gaufres are available in the U.S. on various shopping websites and in Mitoku Marketplace.

Kobe Fugetsudo

www.kobe-fugetsudo.co.jp/ (Japanese only)



Gaufre is a round cream sandwich with a 7 inch diameter of paper thin wafers, created about 80 years ago.



Originally started as a confectionery of "wafers", Kobe Fugetsudo currently makes both Western and Japanese-style sweets.



In addition to the all-time best-seller Gaufre, Kobe Fugetsudo offers a variety of confectioneries including Louche (20% off), Gaufre Louche (20% off), Gaufre Louche (20% off), and Gaufre Louche (20% off).





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JAPANSQUARE shares information about Japan on its official Facebook page.

* Prices are subject to change according to the currency exchange rate and payment will be made in Japanese yen.



BUSHWICK BLUE: REVIVAL OF A DYING ART



"This is not the indigo used for blue jeans," instructor Kikuo Kaji explained to the class. "I had come to BUNSOU in Bushwick, Brooklyn to learn indigo dying, but I wasn't exactly sure what it was."

Before getting started, we learned that indigo is a plant-derived dye. While it is often associated with India, the Japanese have been processing it for about 2000 years. According to Kaji, the difference between Japanese and Indian indigo is the plant species and refinement method. Because both techniques are labor and time intensive, they've been replaced commercially by less expensive synthetic versions. At BUNSOU, I was hoping to learn the benefits of bringing old ways back.

The first clue is the 100% natural process. Farmers, like our instructor, grow indigo plants and compost them into a mixture called *sekuro*. The compost is then blended with ash (ye derived from trees, calcium hydroxide, and wheat bran). The mudae is so soft, that dye makers callibrate its viscosity touching it with their fingers. At the back of the studio, in huge plastic barrels nicknamed "hell vats," stood the final product. When the covers were removed, we peered in and saw dark, frothing dye fermenting with the smell of decayed fruit.

"Today we are practicing the batik dying method," instructor Kaji announced as we stood at the dark dyes. "You will paint on a piece of cloth with wax, when the wax dries, we will submerge the cloth in the dye. After that we boil the cloth to remove the wax, leaving your design behind."

I couldn't wait to play in the indigo, but I was nervous about the design painting part. After a few tentative brush strokes, I relaxed and allowed the wax to decorate my square of cloth in messy drips and dots. "Be sure to hold your piece in the dye for a minute and in the air for another minute," we were told. "The oxidation process is equally important to achieve a pure indigo hue." As soon as I submerged my piece, the white, contrasting beauty of the wax revealed itself. It felt like magic.

After completing a handkerchief and coaster, I was ready to sign up for another session to work with garments of my own. That night I became a practitioner of a 2000-year old process. I left BUNSOU convinced that a purchased pair of blue jeans could never give me the same satisfaction.

—Reported by Devon Brown

BUNSOU
www.bunso.com



Instructor Kaji is only twenty-five years old, but his experience (BUNSOU) is the only producer that practices the entire indigo process from plants to finished garments. Co-founder of BUNSOU, Kenta Watanabe is having workshops in Brooklyn (Feb. and Dec. 20).



Dyeing methods for indigo are somewhat labor intensive, using vats and a postbath of water for fresh flowing design that is easy to begin with.



In order to wait out a deep first color, fabric must be submerged several times. The deepest blues can require up to twenty soaks.



After two dying rounds and a final wash, my handkerchief could be washed right away with all white clothes without transferring any of its beautiful hue.

Long Island **Long Island Japanese Culture Center***
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New Jersey **RIJN Japanese Learning Center**
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201-335-1000

Manhasset Neck **Go!Nihongo Language**
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516-766-0250

Westchester **WCC/Cumulative Education***
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TRADITIONAL

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Email: ussummer@keio.edu | www.keio.edu/english/summerprograms



Bringing Nail Art Trends From Japan

Ms. Yukie Natori of Yukie Beauty Spa

Could you tell us about services and specialty of your spa?

We provide nail design, but our strength is in the fact we bring most of our cutting edge nail design materials from Japan, as well as having all Japanese staff, each has at least 5 years of experience in the industry. This way we can provide the latest trends and styles of nail design from Japan to the people here in New York. Also, I can't usually have an antenna looking out for the trends and taking them in. But right now, what I am really into is using metallic gels, along with large jewel-like decorations on the nails.

How does the trend differ among your Japanese and American clients?

Our Japanese customers tend to like designs that have some type of subtle thing in them, but sophisticated enough to be able to wear to work. And in

terms of what they like, flowers or something cute. Our American customers, on the other hand, like dark colors like black, grey and dark green, and they tend to just want one color on shorter nails. In terms of design, they tend to like Andy Warhol-like pop art or something wild.

Do you have any tips for nail care?

I recommend caring for your nails from the inside out. What I mean by inside care is to have a balanced diet that strengthens your skin, hair and nails. They are all made of the same protein, so getting the good quality protein in your diet is number one for nail care as well as for the hair and skin. It's also important to keep your hands and nails from drying out. There are products out there specifically for your cuticles and nails, so use them on the back of your nails, too, to prevent it from breaking or getting brittle.



Opened her nail salon in Japan 15 years ago, Yukie Natori is a business and artist. After living in Long Beach for 10 years, she has been eyes to start total beauty in northwestern



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Dr. Alex Chang is a past chair of the American Academy of Implant Dentistry. Awarded Dental Service to office into dental.com and each.

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2010-2011 2471 (partially 0.50.4) 2010-2011
2010-2011 2010-2011

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Appendix

1. The prefix meaning "the first" is often used as a prefix, as in _____ years (the first dozen of the year) and _____ moon (the first product of the season)
5. The _____ (Ming) Restoration took place in 1688 and was a milestone in the modernization of Japan
- X. _____ dance refers to money given at a gift at the beginning of the New Year
10. Possessive form of *are* (short)
11. Rice is called *inaka*, cooked rice is *gohan* and a rice plant is _____
12. One syllable word referring to nuts and fruit
14. The word for a person's back

9 years

1. Package that could contain a holiday present
2. Rose-like Japanese herb that is available in two colors
3. Often used as a prefix, _____ means "new" or as a _____ noun (New Year and _____ ban [newspaper])
4. "Rice ball" in Japanese
5. Pivotal made in quantum when people went others to stop doing
6. Kenzo _____ was an architect known for designing the Tokyo Olympic Arena (1984) among other large projects
7. Ridge of a mountain
8. The world's leading copper manufacturer, which does business in more than 20 countries



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Exhibition

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Stained Entry

Pica NY Gallery

Pica NY Gallery presents "Stained Entry," a group exhibition with Mike Harnisch, Joe Heller and Takashi Miyakawa. The three artists (Harnisch (artist), Heller (graphic designer) and Miyakawa (architect)) show some of works transgressing the edges of art. Tearing the dissonance of art made out and crossing genres these artists developed distinct style naturally, and out. Having through media or being over determined. **Location:** 407 Hudson St., 2nd Floor 6 Spring St. **New York, NY 10012**
DL: 646 370 / info@picany.com

January 17-February 8 FREE

Bernie Rubenstein Solo Exhibition

MAKARI Japanese Antiques and Fine Art

MAKARI Japanese Antiques and Fine Art will present a solo exhibition of Brooklyn based visual artist, Bernie Rubenstein. Before she moved to New York, she studied sculpture in Japan. Currently her artistic interest goes toward cultural gap, gender issues, and environmental transformation. Opening reception will be held on Jan 17 **Location:** 17 2nd Ave., 2nd Fl. 24 St. **New York, NY 10003**
DL: 212 955 5000 / info@makari.com
www.makari.com

Performance

January 29

Erika Matsunaka's Live "Spiraling Earth"

Jazz at Kalamo

New York based Japanese jazz vocalist Erika Matsunaka

best known for Ceca Ceca's Sakebutsu TV commercial in Japan, will perform at Jazz at Kalamo. With a background in classical piano, rock and various styles of jazz vocals Erika has performed at various such as G.E. Now and has regularly toured in Japan. In this concert, she will perform with Heide Akita (piano), Jaimeho Hontela (guitar), Dana Lopez (bass) and Katie Ogawa (percussion/drum). **Reservations is recommended**
Location: 46 Park Ave., 2nd Fl. 28 St. **New York, NY 10016**
DL: 212 485 7777 / www.jazzatkal.com

January 31

Video Games Live

Madison Square Garden Entertainment



Video Games Live is an innovative concert event featuring music from the most popular video games of all time. Produced and hosted by Tommy Tallfellow, a video game music composer and musician, top orchestras and choirs around the world will perform along with exclusive live directed video footage and music arrangements and synchronized lighting in this one-of-a-kind entertainment event. Pre and post show events will also be open to all ticket holders.

Location: The Beacon Theatre

2124 Broadway, 2nd Fl. 7th St. **New York, NY 10013**

DL: 212 677 7252

For tickets: www.videogameslive.com

Event

January 5

Lucky "Tobakuro" Bag Sale

Kamokoro Shirts New York Inc.

A Japanese pattern shirt maker, Kamokoro Shirts New York Inc., will hold a "Tobakuro" sale on Jan 5. Literally meaning a lucky bag, "Tobakuro" refers to a bag packed with a variety of items and sold at a discounted price, which are popular New Year custom in Japan. Each Kamokoro Shirts Tobakuro containing 3 shirts for \$100 is a steal. The shirt sizes are visible from outside. The sale starts at 9am and the bags are limited to 100.
Location: 400 Hudson Ave., 2nd Fl. 6 48th St. **New York, NY 10017**
DL: 212 688 5266 / www.kamokoroshirts.com

January 5-18

Hokkaido Hot Sake Week

Yappari

Yappari, an onsen style sake bar on the Lower East Side, will host "Hokkaido Hot Sake Week" featuring sales of Hokkaido Brewery Co. Ltd. The lineup offered during the week includes Hokkaido Daikoku, Hokkaido Gengo and Hokkaido Honjyu. Each of them requires a certain temperature to be best enjoyed and will be properly warmed by a Japanese traditional sake warmer "Yuki ron" made of tin. Tommy Sullivan, sake sommelier and a brand ambassador of Hokkaido, will also give a lecture on how to enjoy sake during the period. The Hokkaido Hot Sake will be offered at discounted prices.
Location: 757 Broome St., 2nd Floor 6 34th St. **New York, NY 10002**
DL: 212 677 7252 / www.yappari.com



January 8

Conversation Cafe and New Year Special

The Nippon Club / The Japan Foundation

The Nippon Club and The Japan Foundation is hosting Conversation Cafe, offering a relaxing and attractive conversation opportunity on Jan. 8 at The Nippon Club Chat in Japanese with native speakers and follow Japanese traditions over a cup of Japanese tea and snacks.



Moderated by a Japanese language instructor, the café will provide a fun atmosphere for you to learn the Japanese language and culture. This time, the event features "Chogotaru" (Japanese New Year) for you to learn about the occasion. Space is limited and RSVP is required.
Location: *The Upper Club*
 160 W. 54th St., (bet 4th & 5th Ave.)
 New York, NY 10019
 Tel: 212-541-2222 / www.joy.org
www.joy.org/forjapaneseevent.html

Lecture/Forum/ Film/Festival

January 12 FREE
Kimchi Kelp and Seaweed Recipe Workshop
K-Seaweed

K-Seaweed is hosting a seaweed recipe making workshop Jan. 17. Yumi from K-Seaweed will introduce the basic steps of making delicious food from seaweed, as well as simple recipes using the seaweed daily. Participants will also learn how to make miso soup and seaweed rice balls. Seaweed is a great umami source, and it is all natural, gluten free, has zero trans fat and no cholesterol. The workshop is free. Space is limited to 10 people, and reservation is required by email with your name and phone number included.

Location: *Santa Rosa Plaza*
 59 Duane St., 2204 (bet Broadway & Sussex St.)
 New York, NY 10013
info@kseaweed.com
www.kseaweed.com

Happenings

One Year Anniversary Celebration

JAPANESE SQUARE
 JAPANESE SQUARE is an online shopping site carrying Japan resto food, live arts and crafts and modern goods and delivering them abroad directly



from Japan. Celebrating its one-year anniversary, the store will offer various promotions. New members will receive 1000 points (equal to 1000 yen) when registering for membership from early to mid-January. 500 yen off for those who make a purchase from early to late January. Also through the end of January, Chogotaru NY readers will receive 1000 points by entering coupon code "2680M99" (To enjoy that promotion, it is required to register as a member.) For more information, refer to the JAPANESE SQUARE website www.jp.square.com

Japanese Specialty Food Shop's Opening Campaign
SHABU SHABU KORE



SHABU SHABU KORE is a beef specialty restaurant in Midtown, opened a grocery section inside the restaurant on Dec. 5. Celebrating its opening, it is offering a gift certificate to restaurant who make a purchase in the store section until Jan. 31. The value of the certificate is calculated according to how much you spend. \$5 certificate for purchases of \$20-\$30, \$10 certificate for purchases of \$30-\$50, and \$20 certificate for purchases over \$50. The gift certificate is redeemable only for dining-in at SHABU SHABU KORE.
Location: 7 W. 26th St., (bet 5th & 6th Ave.)
 New York, NY 10010
 Tel: 212-415-8811
www.shabushabukore.com

50% Off! Massage, Color and Treatment
Shing Shi Aya Salon

Highly skilled for its skilled techniques and reasonable pricing, Shing Shi Aya Salon in Flushing has had repeat customers since its opening. During the month of January, the salon will offer a special New Year promotion. During this period, haircut, color and treatment by a veteran hair stylist, Shing will be offered for \$180 and up. Plus \$100 and up. Mention Chogotaru NY when making an appointment.
Location: *Shing Shi Aya Salon*
 223 36 Ave., (bet 19th & 20th Sts.) 2nd Fl., New York, NY 10013
 Tel: 347-440-8808 / shing-shi@nycool.com

Winter Clearance Sale

Bratislava New York

Custom fit beginner to advanced. Bratislava New York is having a Winter Clearance Sale through Jan. 11. Save up to 50% off Bratislava New York select separates "Step 1 & 2" tops

and central pants from its Basic, Premium & Sweet collections.

Location: 211 Broadway St.
 (bet Prince & Spring St.)
 New York, NY 10012
 Tel: 212-447-3429

Hi Motion Inc.
 (bet 29th & 30th St.)
 New York, NY 10016
 Tel: 212-584-2222

200-300 Pk Ave. Suite 6129
 (bet Houston & Lefferts East Side)
 Kidding, NY 12254
 Tel: 716-233-1905

www.hishimotion.com

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Santa New York, carrying more than 100 different kinds of kitchenware, offers 10% off all kitchen knives from Dec. 24 through Jan. 31. The knives on sale include high-grade brands like Amnaga and Sakai Takayuki. Since its foundation in 1990, Santa New York has carried high-quality Japanese knives, kitchen and home products to both professional chefs and restaurant owners as well as home users.
Location: 429 29th St., Long Island City, NY 11101
 Tel: 718-475-3413
www.santa-newyork.com



\$50 Off! Massage, Color and Treatment
To-C Salon

At this East Village salon, owner/ stylist, Yoko utilizes the Tokyo-style edge of Tokyo elegance of Paris and aggressiveness of NY styles. To highlight an individual customer's personality, by paying close attention to the needs of each and every individual, these highly experienced team of stylists create a customization, cutting edge styles with a natural look. Until Jan. 31, they're offering cut, color and treatment for \$200 (Reg. \$250). Student discount is also available.

Location: 225 E. 36 St., (bet 2nd & 3rd Ave.)
 New York, NY 10003
 Tel: 212-267-0335 / www.to-csalon.com



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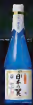
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